

# DESSERT

## Coffee & S'mores | 15

chocolate cake, honey sponge toffee, birch syrup, kahlua creameux, toasted marshmallow fluff

## Apricot & Basil | 15

apricot mousse, lemon honey cake, apricot honey gelee, pate sucre, Thai basil & olive oil ice cream, lemon gel, white chocolate

## Panna Cotta | 15

mango compote, coconut custard, passionfruit gel, meringue, toasted coconut, black pepper tuile, sorrel

## Crackerjack Sundae | 15

popcorn & chardonnay ice cream, sablé Breton, tahini powder, carmel popcorn, sesame miso caramel, meringue

# CHEESE

## Cheese Board | 28

Chef's selection of cheeses, garden pickles, seasonal mostarda, olives, Pinot Noir braised figs, Glamour Farming™ jelly, honey, fresh fruit, herbed oat crackers

# AFTER DINNER LIBATIONS

## Sicilian Espresso | 18

amaro, kahlua, Model Bean espresso

## Taylor Fladgate 10yr | 16

**50th Parallel Estate 2021 Late Harvest Riesling**  
glass 16 | bottle 90

## Glenfiddich 12 yr single 12 | double 20

cooked pear, honey, flowers and sweet spices

## Oban 14 yr single 17 | double 30

flavors of Highlands mingle with the peaty maritime character of the islands

## Hennessy VS single 12 | double 20

hits of cocoa with a warm fruity finish



Gluten-Free



Vegetarian