

DESSERT

Cookies & Cream | 15

charred ice cream, poached rhubarb, dulcify cookie, charcoal salt, meringue

Cherry Cheesecake | 15

cherry compote, bread miso ice cream, candied lemon, caramel, graham tuile, rye crumb

Blackcurrant Mousse | 15

ginger + citrus cremeux, tequila gelee, Sablé Breton, Estate Pinot Noir + raspberry coulis, bee pollen

Crackerjack Sundae | 15

popcorn + chardonnay ice cream, Sablé Breton, tahini powder, caramel popcorn, sesame miso caramel, meringue

Espresso Pot du Crème | 15

coconut tonka bean sorbet, chocolate sponge, yuzu caramel, oat crisp, coconut

CHEESE

Cheese Board | 28

selection of cheeses, garden pickles, seasonal mostarda, smoked olive tapenade, Pinot Noir braised figs, Glamour Farming™ jelly, honey, fresh fruit

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