

Dessert

Chocolate Guinness Brownie

Pomegranate grenadine, chocolate crumble, Guinness reduction 9.00

Passion Fruit Coconut Layer Cake

Rum-coconut milk, raspberry fluid gel 9.00

Pistachio Crème Brulee

Chocolate pudding cake, orange cardamom, pistachio sticks 9.00

Vacherin

Cherry compote, marshmallow powder, lime-honey syrup 9.00

Donuts

Warm donuts served with cinnamon sugar dust 7.50

Hazelnut Candy Bar

Hazelnut cream, chocolate reduction 9.00

Cookies & Milk

(please allow 10-12 minutes)
Chocolate Chip, Peanut Butter, Oatmeal 7.50

Ice Creams & Sorbets

Flavors of the Day 7.50

Artisan Cheese Selection

with house-made accompaniments

4.50 each

Red Hawk, Cow, California

Humboldt Fog, Goat, California

Oma, Cow, Vermont

Bayley Hazen Blue, Cow, Vermont

Dessert Cocktails

Scorched milk

10.

Woodford Reserve/Sauternes/Scorched Milk

The Double Shot

10.

Espresso vodka/Kahlua/espresso

Laddy Doddy Hot Toddy

10.

Star of Africa tea/honey/lemon/George Dickel

s'more Scotch, please

10.

chocolate infused scotch/toasted marshmallow

S.S. Balvenie

12.

12 year Balvenie Doublewood/
saffron/seckel pear

Coffee and Tea

Dallis Brothers French Press Coffee

5.00

Single/Double Espresso 4.50/6.50

Cappuccino & Latte 5.50

Chef/Proprietor, Peter Smith

Pastry Chef, Leon Baker

Mighty Leaf Hot Teas

4.00

Leaves of Provence

Orchid Oolong

Earl Grey

Jasmine Mist – Green

Verbena Mint – Herbal

Chamomile Citron – Herbal