



SWEETS | 14

CRÈME CATALANA 

SPANISH ORANGE CRÈME BRULEE | SEASONAL BERRIES

FRESH STRAWBERRY & KIWI TART

BERRY COULIS | PASSIONFRUIT

CITRUS OLIVE OIL CAKE

ORANGE MARMALADE | SUPER SEEDED CRUMBLE

SALTED CARAMEL | WHIPPED MASCARPONE CREAM

CHOCOLATE DECADENCE

MILK CHOCOLATE BUTTER CREAM | COCOA NIB BRETON

SOUR RASPBERRY COULIS

VEGAN CHOCOLATE MOUSSE TORT  

BERRY COULIS | RASPBERRY SORBET

AFTER DINNER SIPS

10 YEAR TAWNY PORT 14

20 YEAR TAWNY PORT 25

RUBY SANDEMAN 12

PROUDLY PARTNERED WITH CHEF LANCE WHIPPLE  
OF NOBLE BAKERY



- VEGAN



- GLUTEN FREE

\*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS