

Dessert Menu



CLASSIC CRÈME BRÛLÉE 17

organic local cream, eggs, vanilla, caramelized sugar
made daily in limited amounts; preorder to avoid disappointment.

CHOCOLATE TART 19

shortbread, dark chocolate ganache, sherry vinegar
caramel, caramelized white chocolate

BUTTERSCOTCH PUDDING 13

chef's childhood memory unlocked, and ready for the
pre-theatre rush, butterscotch pudding with
shortbread cookie

POUDING CHÔMEUR 20

pouding chômeur, aged cheddar cheese,
maple syrup, cracked pepper

CHEF'S CHEESE PLATE 21

a single cheese, plated with purpose

CHEF'S SORBET & ICE CREAM 17

CHOCOLATE & SEA BUCKTHORN 18

malt, spice, olive oil

CARROT TART 18

shortbread tart, carrot vanilla custard, candied carrot,
puffed wild rice praline, cream cheese ice cream

BEVERAGES

AMARO NONINO 11

CALVADOS 16

DRAMBUIE 15

INNISKILLIN ICEWINE 20

TAWNY PORT 10 YEARS 15

TAWNY PORT 20 YEARS 21

HEIDI SCHRÖCK 20

COFFEE 4

ESPRESSO 4

AMERICANO 4

CAPPUCCINO 5

LATTE 6

HOT CHOCOLATE 5

LOOSE LEAF TEA

prices vary

IRISH COFFEE 15

SPANISH COFFEE 14