
AFTER DINNER DRINKS

Madcat Martini 16

*Monigram 'Madcat' espresso, Baileys,
Fernet Branca (1.5 oz.)*

Dream Weaver 14

*Hayman's Sloe Gin, chilled citron chamomile tea,
honey, lemon, berries (10z)*

Jumping Beans 16

*Tia Maria, Frangelico, 'Kenyan' cold brew coffee,
oat milk, toasted oat sugar (1.5oz)*

PORT, DESSERT & FORTIFIED WINES

NV Taylor Fladgate 10 Year Tawny 13

NV Taylor Fladgate 20 Year Tawny 19

1994 Ramos Pinto 'Quinta de Ervamoira' Vintage Port 28

2020 Ca del Baio Moscato d'Asti, Italy 9

2013 Tawse Chardonnay Ice Wine, Niagara 15

2018 Stratus Red Ice Wine, Niagara 20

2006 Castelnaud de Suduiraut Sauternes, France 13

NV Franz Haas Moscato Rosa, Italy 22

2015 Speri Recioto della Valpolicella, Italy 20

Cossart Gordon 5-year-old Malmsey Madeira, Portugal 13

Bodegas Robles Piedra Luenga Oloroso Sherry, Spain 14

Gonzalez Byass 'Nectar' Pedro Ximénez Sherry, Spain 13

Cheese Board 29/45

*choice of 3 or 5 artisanal selections
served with preserves,
honey, rye crisps*

DESSERTS

*add a beverage pairing for your
cheese or dessert selection (10z) 10*

Dark Chocolate Mousse 16

*blackberry gel, hazelnut crunch,
fior de latte sherbet*

Wild Blueberry Mille-Feuille 16

wild blueberries, lemon gel, vanilla cream

Honey Yoghurt Panna Cotta 16

roasted strawberries and rhubarb, rose consommé

Roasted Banana Sorbet 16

*milk chocolate mousse, chocolate cashew tuile,
chocolate crumble*

Chef's Sweet Board 22

baked daily cookies, profiteroles, treats

Daily Bread Box 8/loaf

take one for the road

COFFEE & TEA

Coffee

Americano 5.25 Cappuccino 6.25

Latte 6.75 Espresso 5.25

Turmeric Latte 7

Sloane Fine Tea 5.75

*signature black, earl grey,
Marrakesh mint, citron calm,
sencha green, oolong cream*