
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 WINES (2oz)

NV Taylor Fladgate 10 Year Tawny Port, Portugal 13

NV Taylor Fladgate 20 Year Tawny Port, Portugal 19

NV 47 Anno Domini Moscato, Italy 9

2019 Rosewood Mead Royale, Niagara 10

2018 Stratus Red Ice Wine, Niagara 20

2006 Castelnaud de Soudiraut Sauternes, France 13

NV Franz Haas Moscato Rosa, Italy 22

Cocchi Vermouth Di Torino, Italy 15

Cocchi Riserva 'La Vernaria Reale' Vermouth, Italy 26

Cocchi Barolo Chinato, Italy 23

Cheese Board 29/45

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

DESSERTS

Chocolate Tart 16

*milk chocolate ganache, white chocolate crumble,
woodruff ice cream*

Pistachio Brown Butter Cake 16

honey pistachio streusel, wild ginger ice cream

Strawberry Opera Cake 16

*strawberry gel, vanilla sponge,
wild chamomile sorbet*

Roasted Banana Sorbet 16

*chocolate mousse, chocolate cashew tuile,
chocolate crumble*

Chef's Sweet Board 22

baked daily cookies, profiteroles, treats

Daily Bread 9/loaf

take one home

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*