

desserts

choice of:

chocolate hazelnut mousse †

blood orange-gran marnier glaze,
aerated chocolate, honeycomb

sticky toffee

pudding cake †

vanilla ice cream, rum toffee sauce,
almond tuile

vanilla crème brûlée *gf †*

fresh berries

vegan espresso flan †

coconut cream, caramel, banana tuile,
hazelnut brittle

artisan cheese plate †

meredith farms sheep-goat blend, roquefort, 24-
month parmesan reggiano

sorbet trio †

mango, raspberry, passionfruit

ice cream trio †

chocolate, vanilla, cold brew

dessert cocktails

carajillo

licor 43, espresso,
aztec chocolate bitters 21

premium flatliner †

wheatley vodka,
cool swan irish cream,
coffee spirit, espresso 21

coffee negroni

junipero, campari, carpano antica,
mr. black coffee liqueur 23

*major food allergens are used as ingredient in our menu items,
including:*

*milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat,
soy, sesame. marked with †*

****if you have an allergy requiring special attention,
please advise your server***