

dessert

Carrot Cake 7 v

“buttercream” icing, candied ginger

Coconut Forbidden Black Rice Pudding 7 v, gf

spiced coconut cream, apple-cranberry compote, candied walnuts

Peanut Butter Cheesecake 8 v, gf

chocolate swirl, date and cacao nib peanut crust

Crisp 7 v, gf

seasonal fruit, gluten free quinoa crumble

Vanilla Flan 7 gf

caramel sauce, fresh fruit

Vegan Ice Cream 1.75/3 v, gf

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Vegan Ice Cream 1.75/3 v, gf

after dinner drinks

dessert wines

Bouchanie LH Chardonnay 10

Broadbent Rainwater Madeira 11

stronger

Glenfiddich Single Malt 12 yr 9

Disaronno Amaretto 7

Fernet Leopold Highland Amaro 9

cold cocktails

Café de Noyeaux 8

housemade coffee liquor, amaretto, iced coffee, cream (almond/soy option)

Brandy Alexander 8

brandy, amaretto, crème de cacao, almond milk, cinnamon

hot cocktail

Naughty Chai 7.50

housemade coffee liqueur, housemade chai (almond/soy option)

dessert tea

Housemade Chai 3.50

decaf and soy milk (.50) almond milk (1.00)

Assorted Loose Leaf Teas

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