RESTAURANT

HOMEMADE DESSERT

SIGNATURE

Sticky Toffee Pudding

warm moist date cake, rich toffee sauce, vanilla bean ice cream

Brown Butter Pumpkin Pot de Crème (GF)

silky pumpkin custard, brown butter graham crumble,
cinnamon whipped cream, candied pepitas

Apple Cranberry Crisp

oat & brown sugar crumble, cider caramel,
served warm, vanilla bean ice cream

Flourless Dark Chocolate Torte (GF)

salted caramel, candied almonds, cocoa whipped cream

Basque Cheesecake

spiced pear compote

ALL DESSERTS 9.95

(GF) GLUTEN FREE

LOCALLY SOURCED | INTENTIONALLY SIMPLE

FALL 2026 DESSERT