

desserts

CHOCOLATE CRÉMEUX VG, N 14
confit cherry, hazelnut praline crunch

ROSE PARFAIT GF, V 14
wild berry caramel, yuzu milk crumb

SPICED RICE PUDDING 14
beurre noisette apple, caramel

DAILY FEATURE DESSERT MP
ask your server for details

TCR CHEESE BOARD 26
selection of local Island & imported cheeses,
house made preserves, walnut crumble, focaccia

HOUSE MADE ICE CREAM OR SORBET 4 per scoop
daily selection

GF = GLUTEN FREE

V = VEGETARIAN

N = CONTAINS NUT

** ALL OF OUR DESSERTS ARE PRODUCED IN HOUSE AND THUS WE USE A WIDE VARIETY OF STABILIZERS INCLUDING RAW ALCOHOL. PLEASE INQUIRE WITH YOUR SERVER AS TO DISHES THAT MAY CONTAIN TRACES OF SUCH.

THANK YOU

dessert cocktails

2-3 OZ

HOT DRINKS

SPIKED COFFEE \$16

Sheringham coffee liqueur, whisky cream, SOV orange liqueur, Drumroaster Coffee

TCR TODDY \$16

Stillhead sherry cask rye, local honey, lemon, cinnamon stick

MULLED WINE \$16

Devine Honeyshine amber, house blended wine, mulling spice

COLD DRINKS

FERNWOOD COCKTAIL \$18

Canadian Rye Whisky, Rosso Vermouth, Oloroso Sherry, Fernet Branca,
lemon oil

OLD GROWTH \$18

House Blended Whisky, Nocino walnut liqueur, pine syrup, forest bitters,
coniferous smoke

ESPRESSO MARTINI \$18

Drumroaster Espresso + Wayward Depth Charge vodka