

desserts

WILD SALAL BERRY MOUSSE GF 15
orange sponge, lemon curd, spruce tip sorbet

YOGURT TONKA BEAN CRÉMEUX N 14
oat cookie, apple caramel, candied walnuts

CHOCOLATE CHERRY BAR VG, N 14
confit cherry, hazelnut praline crunch

FEATURE DESSERT MP
ask your server for details

TCR CHEESE BOARD N 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

VG = VEGAN

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

cocktails

2-3 OZ

HOT

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

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