



THE RESTAURANT AT
QUAILS' GATE

Chocolate Maple Pecan Bar | 14

chocolate sponge, maple pastry cream,
chocolate ganache, pecan glaze
suggested pairing: 2017 Fortified Vintage Foch

Poached Quince Spiced Cake | 14

cinnamon meringue, caramel,
white chocolate crumb
suggested pairing: 2019 Riesling Icewine

**Pumpkin & Orange Pot
de Crème | 14**

caramel pumpkin, orange gel,
oat crumble, candied orange
suggested pairing: 2019 Botrytis Affected Optima

Apple Sticky Toffee Pudding | 14

rum micro sponge, toffee sauce,
ginger sour cream ice cream
suggested pairing: 2019 Botrytis Affected Optima

**House Churned Ice Cream
or Sorbet | 12**

vanilla salted butter shortbread

Artisan Cheese Plate | 18

preserve quince, spiced nuts, lavosh



2019 Botrytis Affected Optima | 15 Glass | 55 Bottle

2019 Icewine Riesling | 18 Glass | 65 Bottle

2017 Fortified Vintage Foch | 13 Glass | 50 Bottle



B52 COFFEE | 14

Maple Cream, Grand Marnier, Kahlua, Espresso,
Whipped Cream

FRENCH CONNECTION | 14

Remy Martin VSOP Cognac, Amaretto, Espresso, Whipped Cream

BLUEBERRY TEA | 14

Grand Marnier, Amaretto, Cinnamon, Earl Grey Tea