



THE RESTAURANT AT  
QUAILS' GATE

## DESSERT

### CHOCOLATE & SPICED WINE TORTE | 14

dark chocolate ganache, vanilla mascarpone cream,  
spiced walnut micro sponge, candied walnuts, plum sorbet

*suggested pairing: 2018 Fortified Vintage Foch*

### SPICED APPLE & DOLCE BREAD PUDDING | 14

Dolce crème anglais, apple chip,  
Almond oat crumble, cinnamon ice cream

*suggested pairing: 2021 Riesling Icewine*

### ALMOND & LEMON SLICE | 14

lemon curd, amaretto toffee cremeaux, orange meringues,  
almond crumble, orange blossom caviar

*suggested pairing: 2021 Botrytis Affected Optima*

### CHOCOLATE RASPBERRY GATEAUX | 14

Bailey's chocolate sauce, sponge toffee, dolce mousse,  
raspberry gel, shortbread crumble, caramel ice cream

*suggested pairing: 2018 Fortified Vintage Foch*

### HOUSE CHURNED ICE CREAM

#### OR SORBET | 12

vanilla salted butter shortbread

### ARTISAN CHEESE PLATE | 9

quince preserve, spiced nuts, lavosh

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2021 Botrytis Affected Optima | 17 Glass | 60 Bottle

2021 Riesling Icewine | 19 Glass | 70 Bottle

2018 Fortified Vintage Foch | 15 Glass | 55 Bottle