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# Desserts

## 6 Layer Chocolate Cake

Layers of moist chocolate cake, cookies and cream, chocolate mousse, and crunchy dark chocolate

\$6.75

## Traditional Crème Brûlée

A traditional custard topped with a crisp sugar crust

\$6.00

## Strawberry and Rhubarb Crumble

A new take on an old favorite; strawberry and rhubarb crumble served warm with French vanilla ice cream

\$6.50

## Tangy Lemon Tart

A classic dessert; lemon curd filling surrounded by sweet pastry, drizzled with white chocolate and raspberry coulis

\$6.25

## Famous Carrot and Pineapple Cake

Our signature cake with cream cheese icing and a dusting of sweet coconut

\$6.25

Our delicious desserts are all baked in house to assure you of the best quality and freshness. Please inform us of any allergies.



Gluten Free

Pastry Chef: Ashley Gibb



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