



DESSERTS

Passion fruit panna cotta, mango sorbet, coconut tuile	£6.25
Sticky toffee pudding, salted caramel sauce, vanilla ice cream	£6.25
Dark chocolate torte, satsuma and Grand Marnier compote	£6.75
Apple and raspberry crumble, crème Anglaise	£5.95
Selection of ice creams	£1 per scoop
Chocolate mousse cake, coffee ice cream	£6.25

CHEESE

Selection of three Scottish cheeses <i>served with chutney and oatcakes</i>	£8.25
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COFFEE

Coffee	
Espresso	£2.00
Double espresso	£2.75
Espresso macchiato	£2.75
Cappuccino	£2.75
Café Americano	£2.50
Flat white	£2.75
Café latte	£2.75
Hot chocolate	£3.00
Liqueur coffee	£7.25

TEA

Individual pot	£2.50
English breakfast / Earl Grey	
Camomile / Peppermint	
Green / Fruit infusions	

Please advise your server of any food allergies or ask about any allergens in our menu items.



SWEET WINE & PORT

	100ml glass	500ml bottle	750ml bottle
60 SAUTERNES, RESERVE, AOC <i>Dulong 2012, Bordeaux, France</i> <i>One of the most renowned dessert wines with honeyed flavours</i>	£4.50	£18.00	-
61 QUINTA DO NOVAL 10YO Tawny Port <i>Douro, Portugal</i> <i>Smooth with pronounced nutty flavours</i>	£5.85	-	£34.00
62 QUINTA DO NOVAL LBV, Douro, Portugal <i>Mature and soft yet with intensity and spice</i>	£5.85	-	£34.00

MALT WHISKY

All served as 50ml

Highland

DALWHINNIE 15yo	£9
DALMORE 12yo	£8
EDRADOUR 10yo	£8
OLD PULTENAY 12yo	£8

Speyside

THE GLENLIVET 12yo	£8
THE BALVENNIE 12yo	£8
GLEN GRANT 10yo	£8
LINKWOOD 12yo	£9

Isles

TALISKER 10yo, Isle of Skye	£8
HIGHLAND PARK 12yo, Orkney	£8
CAOL ILA 10yo, Islay	£8
LAGAVULIN 16yo, Islay	£9

Lowland

GLENKINCHIE, 12yo	£8
AUCHENTOSHAN 12yo	£8

COGNAC / LIQUEURS / DIGESTIFS

All served as 50ml

BAILEYS, Ireland	£6	REMY MARTIN VSOP, France	£9
TIA MARIA, Jamaica	£8	POIRE WILLIAM, France	£9
DRAMBUIE, Scotland	£8	SAMBUCA, Italy	£8
COINTREAU, France	£8	AMARETTO, Italy	£8
REMY MARTIN XO, France	£21	KAHLUA, Mexico	£8

