

SWEETS

STICKY TOFFEE PUDDING	8	AFFOGATO (GF*)	7
<i>Butterscotch sauce & homemade vanilla ice cream</i>		<i>House shortbread</i>	
VANILLA CHEESECAKE (GF*)	9	HOMEMADE ICE CREAM OR SORBETS (V/V+)	6
<i>Praline, poached pear</i>		<i>Ask your server for today's flavours</i>	
CHOCOLATE FUDGE CAKE (GF*)	9	SELECTION OF SCOTTISH CHEESES (GF*)	10
<i>Salted caramel sauce, clotted cream ice cream</i>		<i>Please ask your server for today's cheeses</i>	

DIGESTIFS & LIQUEURS

CRANSWICK BOTRYTIS SEMILLON	5	PORTAL FINE TAWNY PORT	75 ml	6
<i>75ml</i>				
OLD FASHIONED	9.5	LIQUEUR COFFEES/ HOT CHOCOLATE		7
<i>Dewars Illegal, sugar syrup, Angostura bitters</i>		<i>Glendalough Whiskey</i>		
NEGRONI	9.5	<i>Drambuie</i>		
<i>Campari, Bombay Sapphire, Martini Rosso</i>		<i>Glavya</i>		
		<i>Kahlua</i>		
ESPRESSO MARTINI	10	<i>Baileys</i>		
<i>Grey Goose, Kahlua, Solo Cold Brew, sugar syrup</i>		<i>Bacardi Spiced & Triple sec</i>		

Desserts available from 12:15pm until 9:45pm

EXTRAS V = VEGETARIAN | V+ = VEGAN | GF* = GLUTEN FREE ON REQUEST

If you have a food allergy or special dietary requirement please speak to a member of our team. Whilst we make every effort to separate all common allergens, dishes are prepared in the same kitchen and cannot guarantee that traces will not sometimes be present. A 10% discretionary service charge is added. All prices are inclusive of VAT.