

SWEETS

STICKY TOFFEE PUDDING <i>Butterscotch sauce & homemade vanilla ice cream</i>	8	COCONUT SEMIFREDDO (V+/GF) <i>Peppered Scottish strawberries, pistachio tuile, strawberry sorbet</i>	7.5
WARM BLACK PEPPER MADELEINES <i>Lime curd, vanilla cream</i>	8	AFFOGATO (GF) <i>Make it boozy</i> Amaretto 4.25 Baileys 4.75	7
DARK CHOCOLATE CREMOSA (GF) <i>Milk ice cream, hazelnut praline</i>	9	HOMEMADE ICE CREAM OR SORBETS (V/V+) <i>Ask your server for today's flavours</i>	6
FRENCH TOAST 'SUZETTE' <i>Vanilla bavaois, orange butterscotch</i>	8	SELECTION OF SCOTTISH CHEESES (GF*) <i>Please ask your server for today's cheeses</i>	10
PEACH MELBA TRIFLE <i>Agave grilled peach, almond crumb, raspberry sorbet</i>	8		

DIGESTIFS & LIQUEURS

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