



DESSERT MENU

CRÈME BRÛLÉE • £8.50

dark chocolate mousse, cacao tuile [2, 4, 7, 12 GFA]

AFFOGATO • £7.00

Baileys ice cream, shortbread [2, 4, 7, 13 GFA]

PAVLOVA TRIFLE • £8.50

macerated fruit, custard [4, 7]

CHOCOLATE FRUIT & NUT CHEESECAKE • £8.50

gingerbread, cherry, honeycomb [2, 7, 14]

STICKY DATE & WALNUT PUDDING • £8.50

butterscotch, stout glaze, vanilla ice cream [2, 4, 7, 13]

SCOTTISH CHEESE BOARD • £14.00

grapes, quince jelly, crispbreads [2, 7 GFA]

DESSERT WINES

GRAND VIN DE BORDEAUX £12.50 • £80.00

France, semillon, sauvignon,
muscadelle, honey

TOKAJI ASZU 5 PUTTONYOS 2 £15.00 • £90.00

Hungary, super sweet, honey, citrus

KOPKE 10YO TAWNY • £5.70

nutty, red fruit, 20%

KOPKE LBV • £5.70

rich, chocolate, smooth, 20%

KOPKE VINTAGE • £7.50

silky smooth, rich, 20%

GARVEY PEDRO XIMINEZ • £5.10

palomino, dry, oxidised, Jerez, 15%

HOT DRINKS

AMERICANO • £3.70

LATTE • £3.90

CAPPUCCINO • £3.90

ESPRESSO, MACCHIATO • £3.00

DOUBLE ESPRESSO, MACCHIATO • £3.50

HOT CHOCOLATE • £3.90

MOCHA • £4.00

LIQUEUR COFFEE • £8.00

ENGLISH BREAKFAST • £3.50

EARL GREY • £3.50

MOROCCAN MINT • £3.50

LEMON & GINGER • £3.50

GREEN • £3.50

A discretionary 10% service charge will be added to your bill.

Although we have an allergen key beside each dish,
please always inform our team of all known allergies.

Celery [1] Gluten [2] Crustaceans [3] Eggs [4] Fish [5] Lupin [6] Milk [7] Molluscs [8] Mustard [9]
Peanuts [10] Sesame [11] Soybeans [12] Sulphur dioxide & Sulphites [13] Tree nuts [14]

