



DESSERT MENU

STICKY DATE PUDDING • £9.00

butterscotch sauce, Arran vanilla ice cream [4, 7]

BLACKTHORN SALTED
CARAMEL AFFOGATO • £7.50

shortbread [2, 4, 7]

SCOTTISH CHEESE SELECTION • £14.00

house chutney, grapes,
sourdough crispbread [2, 7, 13]

DARK CHOCOLATE CRÉMEUX • £9.00

cherry, caramel, chocolate tuille [4, 7]

APPLE & BLACKBERRY CRUMBLE • £9.00

Arran clotted cream ice cream [7]

WHITE CHOCOLATE CRÈME BRÛLÉE • £8.50

raspberry, shortbread [2, 4, 7]

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 • £6.50

nutty, red fruit, 20%

KOPKE LBV • £6.50

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

Please use our allergen key as a guide. Some dishes may vary slightly from time to time.
Please inform staff members of any allergies, intolerances or dietary requirements so they can ensure all dishes are adapted accordingly.

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]

A discretionary 10% service charge will be added to your bill. All gratuities are handled independently.

