
DESSERTS

ELDERFLOWER MOUSSE

Perthshire strawberry, freeze dried raspberry meringue, vanilla ice cream | £9.50

Nelson Family Vineyards Special Late Harvest 2018 £8.20

ORANGE & ALMOND CAKE

pistachio ice cream, whisky & orange syrup | £9.50

Tokaji Blue Label 5 Puttynyos Royal Tokaji Company 2017 £10.50

RASPBERRY & BRIOCHE SUMMER PUDDING

raspberry sorbet, sweet vanilla crème fraiche | £9.50

Glenmorangie Ice Cream Single Malt £15

DARK CHOCOLATE TORTE

honeycomb, aerated chocolate, blueberry jam, blueberry sorbet | £9.50

San Emilio Pedro Ximenez Solera Reserva Emilio Lustau £6.80

HOT DRINKS

ESPRESSO	£2.70
DOUBLE ESPRESSO	£3.70
AMERICANO	£2.95
CAFE LATTE	£3.75
FLAT WHITE	£3.75
MOCHA	£3.75
DECAF COFFEE	£2.95
MACHIATTO	£3.25
GAELIC COFFEE	£15
HOT CHOCOLATE	£3
SELECTION OF LOOSE TEAS FROM TWIST TEAS	£2.50

DESSERT DRINKS

COGNAC & BRANDY

- LOUIS ROYER XO | £20
Rich and smooth with notes of prune and chocolate.
- FRAPIN 1270 | £8
Fruity and elegant — perfect after dinner.

RUM

- NINEFOLD PURE SINGLE RUM | £6
Toffee and banana — mellow and characterful.
- PROJECT #173 BLACK CHERRY RUM | £5.50
Bold and sweet with black cherry and almond.
- CANE TOAD RUBY CHOCOLATE RUM | £6
Indulgent and unique — infused with ruby chocolate.

DESSERT WINES & PORT

- MANOELLA 10-YEAR TAWNY PORT | £7.20
Smooth and nutty with rich dried fruit.
- NELSON FAMILY LATE HARVEST | £8.20
Luscious and golden with honeyed stone fruit.
- SAN EMILIO PEDRO XIMÉNEZ | £6.80
Intensely sweet with raisin, fig, and toffee.
- TOKAJI BLUE LABEL 5 PUTTONYOS | £10.50
Hungarian classic — sweet apricot, citrus, and spice.

AFTER-DINNER COCKTAILS

- OLD FASHIONED | £13
Bourbon, brown sugar, bitters, orange
- PEAR DROP | £13
Pear and cognac liqueur, chamomile, lemon, dry vermouth
- VANILLA ESPRESSO MARTINI | £14
Coffee liqueur, espresso, vanilla vodka, simple syrup
- BLACK MANHATTAN | £13
Rye whiskey, amaro, bitters
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