

DARKHORSE

RESTAURANT / BAR

Desserts & matching digestifs

Crème Catalana	5.75
Sauternes Ginestet, Bordeaux, France '13	5.5
Roast banana, rosemary honey & lime cream	6
Coconut Lime Daiquiri-Coconut rum shaken w/maraschino, lime juice & coconut sugar	9
Fresh Passion fruit cheesecake	6.5
Pomme Pomme- Somerset cider brandy, & green apple stirred w/Supersawa, vanilla & maraschino	9
Italian Lemon polenta cake	6.5
Frozen Limoncello	5.5
Apple & plum crumble baked w/double cream	6.75
The Devil Below- Ocho Tequila & QQRQ mezcal shaken w/lime & dark berry liqueurs charged w/spicy ginger beer	9
Extra bitter chocolate tart w/crème fraiche	7
Salt Caramel Espresso Martini- Stolichnaya vodka & espresso shaken w/coffee liqueur & salted caramel	9
Ice cream: vanilla, chocolate (per scoop)	1.8
3 cheeses w/membrillo, celery & biscuits	9 or 15
Auchentoshan 3 wood malt whisky	12