

DESSERTS, PUDDING & CHEESE

Selected Scottish and continental cheeses from IJ Mellis with grapes, quince, bannock farls <i>for 2 to share</i>	9 17
Warm chocolate fondant with Arran traditional dairy ice cream <i>(please allow 10-15 mins cooking time)</i>	8.50
Selected Ice creams from Arran Ice Cream's served with fresh berries	
1 scoop	2.50
2 scoops	4
3 scoops	5
Tea or coffee served with handmade petit fours	4.50

HOT DRINKS

LOOSE LEAF TEA BY PMD SILVA & SONS	FOR 1	FOR 2
English Breakfast, Earl Grey, Chamomile Green or Peppermint	3	4.5

COFFEE

Americano, Cappuccino, Latte, Espresso, Double Espresso, Macchiato	3
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LIQUEUR COFFEES

Gaelic (Lord Elcho NV)	8
Irish (Jameson)	7
Irish Cream (Baileys)	8
French (Grand Marnier)	7.5
Brandy (Maxime Trijol Grand Champagne Cognac)	10
Italian Classico (Bepi Tosolini Amaretto)	8
Calypso (Tia Maria)	7.5
Seville (Cointreau)	7.5
Friar's (Frangelico)	7.5

PUDDING WINES (75ML)

Rivelsaltes Ambre, Domaine Lafage Rousillion, France, Hors d'Age <i>A real treat, the perfect partner to chocolate desserts or cheeses such as Roquefort. Nutty with hints of honey, coconut and sweet apricot flavours.</i>	7.50
Maury, Domaine Lafage Rousillion, France, 2016 <i>Award winning estate - great alternative to port - fresh red fruits & a touch of vanilla sweetness.</i>	7.50

SHERRY & PORT (50ML)

Fernando de Castilla Fino Sherry, 15%	5
Hidalgo La Gitana Manzanilla, 15%	5.50
Ramos Pinto Reserva, 19.5%	6.50
Ramos Pinto LBV Unfiltered (2013), 19.5%	8

AFTER DINNER COCKTAILS

Irish Coffee Cocktail <i>A variation on the Irish Coffee without the potential creamy moustache, shaking Jameson's, fresh shot of Espresso, sugar and cream over ice</i>	8
Espresso Martini <i>Created in the 80's as a special request by Dick Bradsell using a combination of alcohol and caffeine—freshly brewed espresso, Blackwoods vodka, Kahlua and sugar syrup shaken over ice and finished with coffee beans</i>	9
Orange Brulee <i>A Parisian creation which perfectly balances Bepi Tosolini Amaretto, Grand Marnier, Baron de Sigognac VS and finished with a cream float and dusting of chocolate. Très magnifique!</i>	10.50
Lemon Meringue Martini <i>Creamy and lemony, characteristics of the famous dessert but as a drink. Ketel One Citroen vodka, Baileys Irish cream, lemon juice and sugar syrup shaken over ice and strained.</i>	9.50

LIQUEURS & DIGESTIFS

Baileys (50ml), 17%	5
Bepo Tosolini Saliza Amaretto, 28%	5
Chambord, 16.5%	4
Cointreau, 40%	4.50
Drambuie, 40%	5
Frangelico, 20%	4
Grand Marnier Cordon Rouge, 40%	4.50
Glavya, 35%	4.50
Jagermeister, 35%	4
Kahlua, 20%	4
Pernod, 40%	4
Ocho Blanco Tequila, 40%	4.50
Southern Comfort, 35%	4
Tia Maria, 20%	4
Terra di Limoni Liquore de Limone, 25%	5

BRANDY, COGNAC & ARMAGNAC

Baron de Sigognac VS, 40%	6.50
Boulard Calvados Pays d'Auge, 40%	5.50
Maxime Trijol Elegance Grand Champagne Cognac, 40%	8

All spirits are measured in 35ml quantities unless otherwise stated

