



## DESSERT MENU

- CRÈME BRÛLÉE • £7.50  
raspberry & white chocolate [2, 4, 7 GFA]
- AFFOGATO • £7.00  
Baileys ice cream, shortbread [2, 7 GFA]
- SUMMER BERRY PAVLOVA • £7.50  
Chantilly cream [4, 7]
- PINEAPPLE CARPACCIO • £7.50  
coconut ice cream [4, 7 DFA]
- DARK CHOCOLATE MOUSSE • £8.00  
Morello cherries, white chocolate [2, 7, 12, 13]
- SCOTTISH CHEESE BOARD • £14.00  
grapes, quince jelly, crispbreads [2, 7, 14 GFA]

## DESSERT WINES

- CHATEAU FILHOT SAUTERNES £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.

