

Dessert Menu

Raspberry White Chocolate Ganache £12

pineapple weed sorbet, Perthshire raspberry, pineapple weed curd
Moscato D'asti, G.D. Varja, Italy £9

Perthshire Strawberry Parfait £12

woodruff sponge, lemon puree
Sauternes, Chateau Delmond, France £9

Pistachio Cremeux £13

milk chocolate mousse, Knockraich creme fraiche
Riesling Auslese, Dresissigacker, Germany £9

Sweet Cicely Set Custard £11

rhubarb, shortbread, sweet cicely sorbet
'Symphonie de Novembre' Jurancon Moelleux, Domaine Cauhape, France £9

Scottish Cheese Selection

oatcakes, chutney, apple jam, celery

3 cheeses £14 5 cheeses £17

Cairnsmore - A hard goats' cheese from Galloway Farmhouse Cheese. The cheese has a creamy, smooth texture with a mellow, grassy flavour.

Lanark Blue - A sheeps' blue from Erringtons in Lanarkshire. Tangy and bold in flavour with a soft, creamy texture.

Anster - Farmers for over 50 years, the Stewart family started making cheese in 2008 and soon created Anster. This milky, crumbly, fresh tasting hard cheese is aged for 8 weeks.

Campbeltown Applesmoke Cheddar - Smoked traditionally over apple wood chips this mature cheddar is distinctive but temptingly mellow.

Minger - A washed-rind cheese made using cow-milk. This soft cheese has a velvety texture with a gentle nuttiness.

Port, Sherry and Dessert Wine (75ml glass)

Sandeman Fine Ruby Port	£8
Sandeman 10 Year Old Tawny Port	£10
Sandeman Quinta De Seixo 2019	£13

Legacy of Australia Pedro Ximenez, Dandelion Vineyards, Australia	£9
El Candado Pedro Ximenez, Valdespino, Spain	£9

Marlborough Botrytis Pinot Gris, Greywacke, New Zealand	£9
Moscato D'asti, G.D. Varja, Italy	£9
Sauternes, Chateau Delmond, France	£9
'Symphonie de Novembre' Jurancon Moelleux, Domaine Cauhapé, France	£9
Recioto della Valpolicella, Cantina Valpantena, Italy	£9
Riesling Auslese, Dreissigacker, Germany	£9

Please see our drinks menu for a full selection of after dinner drinks.