Nicks

We'll bring an extra spoon. Just in case.



Dinner Desserts

Lemon Posset seasonal berries, toasted meringue, shortbread *(V)* **£7**

Warm Chocolate Fondant salted caramel ice cream *(V)* **£7**

Coconut Rice Pudding poached Conference pear, oat crumble *(VG)* **£6**

Rhubarb & Custard Knickerbocker Glory poached rhubarb, vanilla custard, raspberry ripple ice cream, oat crumble, whipped cream *(V)* **£7**

British Artisan Cheese Board Isle of Mull cheddar, Morangie brie, Arran blue, Peter's Yard crackers, grapes, chutney, celery *(V)* **£15**

Scottish Ice Cream *per scoop:* vanilla, chocolate, strawberry, pistachio ripple, white chocolate fudge brownie, raspberry ripple, salted caramel **£2.50**

Dessert Cocktails

***£5 each**, served with a matching petit four*



Espresso Martini
Grey Goose vodka, Tia Maria, espresso
with chocolate-dipped honeycomb

Mocha Martini
Dutch Barn vanilla vodka, Mozart Dark, Tia Maria, dairy cream, salted caramel, tonka bean
with a dark chocolate & salted caramel truffle

Irish Coffee
Teeling Small Batch, espresso, stout syrup, dairy cream
with Scottish tablet

RumChata Affogato
RumChata, vanilla ice cream, espresso
with pistachio & almond biscotti

Moonshine Apple Pie
Highland Moon Apple Pie, green apple, gingerbread, dairy cream, cinnamon
with a cinnamon sugar doughnut bite

Please inform your waiter of any food allergies or dietary requirements you may have. We cannot guarantee that there will not be traces of other products due to the nature of our production area. We apply a discretionary 13% service charge. 100% of all service charge goes to our staff. VAT @ standard rate is included. All major credit cards accepted. (v) = vegetarian (vg) = vegan

Ricks

Coffee would go well with that.

Hot Drinks



FROM THE ROASTER

Our Coffee

We take our coffee seriously. Every cup at Ricks is made with beans from Machina, Edinburgh's speciality roasters, roasted a short way from here just behind Arthur's Seat. They buy with the harvest seasons and much of it directly from the farmers who grow it, so every coffee can be traced back to its origin and often to the grower. We grind fresh for every cup.

Our house espresso: Bossa Nova, Brazil · Karambi, Uganda · Mandheling, Sumatra

Espresso **£3.55** | Macchiato **£3.55** | Americano **£3.75** | Flat White **£4.15** | Latte **£4.15** | Cappuccino **£4.15** | Mocha **£4.15** | Caramel or Vanilla Syrup **£0.50**
Soy and Oat milk available

FROM THE TEA BLENDER



Our Tea

Our teas come from eteaket, Edinburgh's own speciality tea company. Their teas are made for taking a moment, so sit back and enjoy a proper pause in your day.

*All teas **3.50***

Breakfast Blend black tea | **Mint** herbal, caffeine free |
Earl Grey black tea, bergamot | **Chamomile** herbal, caffeine free |
Green green tea | **Rooibos** red bush, caffeine free

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