

# DESSERT MENU

Sticky toffee pudding, butterscotch sauce, cream or vanilla ice cream (or both) **9.00**

White chocolate & walnut parfait, poached figs, honeycomb **9.00**

Apple tarte tatin, apple & cinnamon ice cream, crumble **9.00**

Vanilla crème brûlée, shortbread **9.00**

## Selection of Cheese

Served with apricot chutney & braeburn apple, celery strips, oatcakes & crisp bread (Gluten free also available)

Lanark blue, Scotland – crumbly, punchy, sweet & nutty, unpasteurised ewe's milk

Prima donna maturo, Netherlands – gouda style, spicy, sweet & nutty, pasteurised cow's milk

Clave brie, Scotland -creamy, buttery, and earthy flavour, pasteurised cow's milk

**Cheese plate 13.00**

## Ice Creams & Fruit Sorbets

Farmhouse Ice cream. Over Langshaw Farm. Galashiels

Ice Cream – Vanilla or Boozy mince pie or Baileys & biscoff crunch **5.00**

Sorbet – Mango & orange or Spiced cherry **5.00**

Affogato – Vanilla ice cream **5.00** (with a shot of Frangelico **9.40**)

## Coffee

Espresso	2.75	Latte	3.75
Double Espresso	3.95	Flat white	3.75
Macchiato	3.00	Hot Chocolate	3.70
Americano	3.95	Tea	3.50
Cappuccino	3.75		

## Pudding Wines

Pedro Ximenez Dessert Sherry, Spain	4.60 (50ml)	
Mitchell, Noble Semillion 2018, Clare Valley, Australia	9.50 (125ml)	27.5 (375ml)
Château Tirecul La Graviere Le Pins, Monbazillac, 2021	14.00 (125ml)	40.00 (375ml)
Château Tirecul La Griviere Cuvee Madame, Monbazillac, 2008	33.25 (125ml)	96.00 (500ml)
Vin Santo Del Chianti Riserva, Falchini, Raccolio, Italy, 2008		61.00 (375ml)



Please notify your server of any allergies or dietary restrictions.  
A list of allergens is available upon request.