

DESSERTS

BRAMLEY APPLE & ALMOND CRUMBLE salted caramel custard (for two) <i>OBERER WEINGARTEN Domaine Rolly Gassmann, 2015, Gewurztraminer, France</i>	16
BURNT BASQUE CHEESECAKE plum, yogurt <i>MOSCATO ROSA, Franz Haas, Moscato, 2022, Italy</i>	10
DARK CHOCOLATE MOUSSE banana roasted in miso caramel, cultured cream, candied barley <i>TOKAJI EDES SZAMORODNI, Dorgo, 2017, Furmint, Tokaji, Hungary</i>	10

TEA + COFFEE

TEA	ALL 3.5
English Breakfast	
Earl Grey	
Green	
Fresh Mint	
COFFEE	
Espresso	3
Double Espresso	3
Americano	3
Americano with milk	4
Cappuccino Flat White	4

DESSERT WINE

OBERER WEINGARTEN Domaine Rolly Gassmann, 2015, Gewurztraminer, Alsace, France	14.5
LATE HARVEST CHENIN BLANC Cullen Vineyards, 2022, Chenin Blanc, Margaret River, Australia	14.5
TOKAJI EDES SZAMORODNI Dorgo, 2017, Furmint, Tokaji, Hungary	12
MOSCATO ROSA Franz Haas, 2022, Italy	16
10 YEARS OLD TAWNY PORT Kopke, Porto, Portugal	6.5

AFTER DINNER

ESPRESSO MARTINI Flor de Cana Rum 12 years Flor de Cana Spresso Espresso Muscavado Sugar	12.5
RÉMY MARTIN VSOP Cognac, France	8
HENNESSY XO Cognac, France	30
DRAMBUIE WHISKY LIQUEUR Isle of Skye, Scotland	5.5
FLOR DE CANA SPRESSO Nicaragua	5
BRETT WHISKY CREAM LIQUEUR Salted caramel, coffee, cream, whisky	6
BRETT LIMONCELLO Amalfi lemon, vodka, sugar	6

Please note a 12.5% discretionary service charge & a 50p donation per person to MND Scotland will be added to your bill.