

DESSERTS {ALL £7.5}

CHOCOLATE MOUSSE
mocha & hazlenut ice cream

BURNT LEMON BRULEE
lemon curd

APPLE TART
salted caramel ice-cream

RHUBARB FOOL
custard ice cream & meringue

SORBETS	ICE-CREAM
STRAWBERRY & LIME	CUSTARD
GREEN APPLE	MOCHA & HAZLENUT
COCONUT	SALTED CARAMEL
MANGO	VANILLA
£4.5 {2 SCOOP}	£6.5 {3 SCOOP}

AFTER DINNER DRINKS

HENESSEY XO, COGNAC
£13

FERNET BRANCA, BITTER DIGESTIF
£4

DOW'S QUINTA DO BOMFIM,
VINTAGE PORT
£5

GUTIERREZ COLOSIA PEDRO XIMÉNEZ
£5.

MUSCAT DE BEAUMES-DE-VENISE, France
125ml...£6.5 375ml...£19.5

SAUTERNES LES GARONNELLES, France
125ml...£8.5 375ml...£25.5

CHEESE

Our artisan cheese selection is from I.J Mellis, their range of farmhouse cheese has an unrivalled flavour & quality.

THREE CHEESE £10.5
FIVE CHEESE £14

AULD REEKIE
{Scotland}
with a fresh & mild taste, smoked over
whisky barrel shavings

PRIMA DONNA
{Holland}
combines the sweetness of Ghouda &
the nuttiness of Parmesan

BARON BIGOD
{England}
buttery brie style cheese made with
milk from grass-fed cows

SIR LANCELOT
{England}
a fluffy & bright centre made with raw
sheep's milk

DUNSYRE BLUE
{Scotland}
from cows milk, creamy with a salty & nutty bite



COCKTAILS

ROYAL OLD FASHIONED..... £8.5
Old Pulteney 12yo whisky, PX sherry,
demerara sugar, orange oils, bitters &
whisky mist

ESPRESSO MARTINI £8
Grey Goose vodka, Tia Maria, WH vanilla
syrup, Artisan coffee espresso

SEAWEED TOMMY'S..... £8
Ocho Blanco tequila, lime juice, agave syrup
& smoked seaweed salt