

DESSERTS

Teacake 8

vanilla shortbread, chocolate and mallow parfait,
toasted coconut ganache, chocolate soil

Pairs nicely with

Graham's 10 y.o. Tawny Port 6 Douro, Portugal

Strawberry tart 8 (vg)

treacle tart, strawberry mousse, lemon curd, macerated strawberries

Pairs nicely with

Passito Pantelleria Liquoroso, Pellegrino 7.8 Pantelleria, Italy

Cranachan 8 (v)

crispy meringue, whisky and toasted oats cream,
raspberries, honey granola, raspberry ice cream

Pairs nicely with

Grüner Veltliner Icewine Half Btl 10 Wagram, Austria

Twenty sticky toffee pudding 8 (v)

warm date sponge, salted butterscotch, vanilla ice cream, popcorn brittle

Pairs nicely with

Pedro Ximénez Single Bota - Aged 5 years, Diatomists 5 Jerez, Spain

Scottish cheeseboard 3 for 12, 5 for 18

Isle of Mull cheddar | Crowdie | Smoked Auld Reekie | Morangie Brie | Hebridean Blue
oatcakes, grapes, apple chutney

Pairs nicely with

Graham's L.B.V. 5.5 Douro, Portugal

V – Vegetarian | VG – Vegan

Many of our dishes are available as Gluten Free & / or Dairy Free versions – ask your server for information. Please note that all our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients.

Please speak to your server if you have any allergies or intolerance of foods. Prices are in GBP and include VAT.

A discretionary service charge of 12% is applied to all tables

