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## DESSERT MENU

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Cranachan (V) <i>Chantilly Cream, Crushed Raspberries, Toasted Oats, Whisky</i>	£6.00
Chocolate Orange Cheesecake (V) <i>Orange Sorbet, Chocolate Tuille</i>	£6.00
Coconut Panna Cotta (V) <i>Strawberry Ice Cream &amp; Citrus Curd</i>	£6.00
Sticky Toffee Pudding (V) <i>Toffee Sauce &amp; Vanilla Ice Cream</i>	£6.00
Scottish Cheese <i>Grapes, Oatcakes &amp; Spiced Chutney</i>	£9.00

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## DESSERT COCKTAILS

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— All £6.95 —

Tiramisu <i>Tia Maria Coffee Liqueur, Rum Chata Vanilla Cream Liqueur, Fresh Espresso</i>
Strawberry Cheesecake <i>Lejay Strawberry Liqueur, Frangelico, Cream</i>
Salted Caramel Brandy Alexander <i>Courvoisier VS Cognac, Lejay Chocolate Liqueur, Salted Caramel Syrup, Cream</i>
Whisky Affogato <i>Naked Grouse Whisky, Lejay Chocolate Liqueur, Chocolate Sauce, Espresso</i>

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## LIQUEUR COFFEE

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— All £4.95 —

Gaelic Coffee <i>Naked Grouse Whisky, Fresh Espresso, Cream</i>
Italian Coffee <i>Disaronno Amaretto, Fresh Espresso, Cream</i>
French Coffee <i>Courvoisier VS Cognac, Fresh Espresso, Cream</i>
Irish Coffee <i>Jameson Irish Whisky, Fresh Espresso, Cream</i>

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### A Little Something Extra...

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<i>Plate of Handmade Scottish Tablet</i>	£1.95
<i>Plate of French Macaroons</i>	£2.45

*For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.*

