



## Desserts

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**Sticky Toffee Pudding** – salted caramel sauce, caramelised banana, honeycomb ice cream  
**£5.95**

**Dark Chocolate Torte** – cherry purée, almond aquafaba meringue, Kirsch cherries, raspberry sorbet **£5.95 (ve)**

**Apple and Berry Crumble Pie** - cinnamon anglaise **£5.95**

**Dark Chocolate Fondant** – chocolate brittle, dark chocolate mousse, honeycomb, vanilla ice cream **£6.95**

**Crème Brûlée** – shortbread, raspberry, meringue **£5.95\***

**Eat n Neat** – mixed fruits, meringue, strawberry ice cream, Chantilly cream **£5.95**

**Selection of Ice Creams/Sorbets** – **£5.00 \*\***

\*\* Dishes marked are available gluten free by omitting the gluten part of the dish  
We also have vegan and dairy free options available please ask your server

**Dessert wine:** **75ml/bottle (375ml)**

**KONRAD NOBLE 2 RIESLING SAUVIGNON** **£5.50/£27.50**

## Digestifs

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**2007 Taylors**, Late Bottled Vintage £3.50 (50 ml)

**Dalwhinnie**, 15yr Single Malt Whisky £4.50

**Oban**, 14yr Single Malt Whisky £4.50

**Talisker**, 10yr Single Malt Whisky £3.85

**McCallen Gold**, Single Malt Whisky £3.50

**Glenfiddich**, 12yr Single Malt Whisky £3.50

**Glenkinchie**, 12yr Single Malt Whisky £3.50

**Baileys Irish Cream**, £3.50 (50 ml)

**Tia Maria**, £3.30 (50 ml)

**Bells**, Scotch Whisky £3.30

**Famous Grouse**, Scotch Whisky £3.30

**Jameson**, Irish Whiskey £3.30

**Courvoisier**, v.s. Cognac £3.45

**Remy Martin**, v.s.o.p. Cognac £4.00

## Hot Beverage Selection

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Americano £2.50 (decaffeinated available also)

Espresso £2.50,

Double Espresso, Cappuccino, Latte, Hot Chocolate £2.75

English breakfast, Earl Grey, Peppermint, Green Tea, Camomile,

Decaffeinated Tea and a Selection of Fruit Teas £2.50

