



Desserts	£
Cinnamon pannacotta with mulled wine pear (GF)	5
Dark chocolate, baileys and almond fondant, vanilla ice cream (GF)	5
Stem ginger and treacle pudding, crème anglaise and caramelised bananas	5
Cloutie dumpling, brandy cream and butterscotch sauce	5
Crème brûlée, blackcurrant compote (GF)	5
Chocolate crepes with Chantilly cream almonds and chocolate sauce	5
Selection of Scottish cheese with chutney and oatcakes	6
Dessert Wines	Bottle
MUSCATO “Brilliant Disguise”, Two Hands – Australia	22
Summer in a glass! Free run juice from old Muscat vines in the Barossa Valley are used to make this brilliant take on the Italian Moscato idea. Gently frizzante, tantalisingly sweet, beautifully aromatic, delicately low in alcohol - 500ml	
SAUTERNES 2EM CRU CLASSE, Chateau Bastor Lamontagne – France	28
A classic dessert wine from one of our top Chateaux. Concentrated sweet ripe fruit on the palate with a touch of balancing acidity at the finish – 375ml	
2006 BOUVIER TROCKENBEERENAUSLESE, Weingut Alfred Fischer – Austria`	24
A remarkable wine. Exotic, rich and luscious with a streak of refreshing acidity that keeps you coming back for more! – 375ml	
Port:- Wiese & Krohne Colheita 1997 – 100ml	Glass 5
Madeira:- Barbeito Malvasia – 100ml	5
Sherry:- Antique PX , Fernando de Castilla – 50ml	5
We also have a stunning range of Liqueurs, single malt Scotch, Brandies and other digestifs to round off you meal.	
#	
Tea and Coffee	
Tea: Builders, Peppermint, Earl Grey, Green, Lemon or Camomile	1.50
Espresso	1.50
Cappuccino, Latte, Americano – Regular	2.00
- Large	2.50