

DESSERTS

Champagne Mousse (M)	15
Scottish berries, blueberry sorbet	
Muscat de Beaumes de Venise 2022	10
White flowers, peach and apricot in this historic fortified wine	
Raspberry & Chocolate Soufflé (M V)	12
Tarragon crème fraîche sorbet	
Recioto della Valpolicella 2013	19
Ripe red cherry, nutmeg and coffee	
Strawberry & Yuzu Cheesecake (N VG)	15
Wild strawberry and basil sorbet	
Coteaux du Layon 1er Cru 2021	8
Delicate flavours of candied citrus and exotic fruit with a balancing acidity	
Valrhona Chocolate & Hazelnut Delice (G M N V)	14
Passion fruit, banana ice cream	
Château Laville, Sauternes 2005	19.5
Luscious palate of honey, marmalade and sweet spices	
Selection of Scottish Cheese (G M)	16
Heather Hills honeycomb, chutney, Peter's Yard crackers	
Kopke 10 / 20 Year Old Tawny Port	15 / 25
Dried berries, tobacco, allspice with a velvety texture	

G – Cereals containing gluten | M – Milk | N – Tree nuts | VG – Vegan | V – Vegetarian

WE LABEL CEREALS CONTAINING GLUTEN, MILK, AND TREE NUTS ON OUR MENUS. FULL INFORMATION ON ALL 14 LEGAL ALLERGENS IS AVAILABLE ON REQUEST. DUE TO SHARED EQUIPMENT, SURFACES, AND AIRBORNE PARTICLES, WE CANNOT GUARANTEE ANY DISH IS ALLERGEN-FREE. PLEASE SPEAK TO US ABOUT ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING. PRICES ARE IN POUNDS STERLING.