

Desserts

Raspberry Cream £5

Scottish Raspberry set Cream, Fresh Raspberries,
Toasted Oats, Whisky & Honey Ice Cream

Blondie £5

White Chocolate Brownie, Poached Strawberries,
orange sorbet

Summer Fruits Trifle £5 (Vegan)

Fruit Jelly, Custard, Pedro Jimenez sherry Soaked
Sponge & Whipped Cream`

I.J.Mellis Scottish Cheese Board £7

Selection of 3 Scottish cheeses, please ask waiting
staff for today's selection, served with oatcakes&
real ale chutney

Home Made Ice Cream or Sorbet £4.75

After dinner concoctions

Café Courvoisier

£8.50

*Courvoisier VSOP, Kahlua Coffee
Liqueur, Freshly Brewed
Espresso,
Aztec Bitters.*

Rum and Raisin old fashion

£9.50

*A Diplomatico infusion. Candid
orange and raisin, stirred down
with chocolate bitters and
demerara sugar.*

Eloquence

£8.50

*El Jimador Tequila, herbal
liqueur, St Germain Elderflower,
Rosehip Kombucha,
Mango & peach*

& Drams

Auchentoshan Three Wood

£4.50

*Bourbon, Oloroso, PX; intense,
sweet and complex*

Aberlour A'Bunadh

£7.00

*Small batch, cask strength,
heavily sherried; golden
raisins and cherries. Packs a
punch!*

Dalwhinnie 15yr

£4.25

*Silky, fruity berry palate,
long warm finish*

Glenmorangie Nectar D'Or

£6.50

*Spice up front, with ginger
and nutmeg leading to toasted
almonds and lemon.*