

The Brasserie

Desserts

Baked granny smith
apple terrine **£7**

Sea buckthorn curd, yoghurt sorbet

Sticky toffee pudding **£6.5**

Butterscotch sauce, tonka bean
ice cream

Warm chocolate torte **£7.5**

Mandarin sorbet

Cardamom and citrus tapioca **£7**

Poached pear, gingerbread and
cinnamon ice cream

Orange scented carrot cake (ve) **£7**

Pineapple sorbet, toasted oat crumble,
cream cheese

Selection of homemade ice
creams and sorbets **£5.5**

Warm chocolate chip cookie. Ask your
server for available flavours.

Scottish Cheese Plate

Served with pineapple chutney and oatcakes

Isle of Mull cheddar

Unpasteurised cows milk, made by the Reade family
near Tobermory

Strathdon blue (v)

Award-winning blue, made in Tain in the Scottish
highlands

Clava brie (v)

Description: From Connage dairy in Ardersier on
the shores of the Moray Firth

£12

An optional service charge of 10% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Dessert Wine

Chateau d'Arche Perle d'Arche,
Sauternes Bordeaux, France 2014

Full body, with medium sweetness and
a lively, bright citrusy finish

125ml £12.5

375ml £38

Port

Warre's Warrior

£6

Douro, Portugal NV

Velvety full body and luscious
blackcurrant and cherry flavours

Bin 915 100ml

Warre's LBV Port

£7.5

Douro, Portugal 2011

Firm and full-bodied with a ripe fruit
character, almost chewy tannins and
a long finish

Bin 917 100ml

Hot Drinks

Americano

Latte

Cappuccino

Espresso single

Espresso double

Hot chocolate

£3 each