

Dessert

Dessert

STICKY TOFFEE PUDDING

Traditionally baked and served with ice cream

6.50

 Great with Pedro Ximénez 5.60

CHEESECAKE

Changes often - ask your server for today's cheesecake.

6.25

ORANGE & ALMOND CAKE

Served with ice cream.

6.95

SCOTTISH CHEESES

Served with fresh fruit, apple and plum chutney and oatcakes:

Lairig Ghrù: from the heart of Royal Deeside using traditional pressing and maturing techniques unique to the region.

CHOCOLATE FONDANT

This can take around 10 - 15 minutes to cook.

6.70

 This works well with Malamado Liqueur Malbec 3.30

Clava Brie: Crafted on the Shores of the Moray Firth at the Connage Dairy, this cheese is earthy and strong.

Mull of Kinyre Cheddar: this cheese is rugged, bold and full of character. It is slow-aged for a deep and rounded nutty flavour.

ARRAN ICE CREAM

Our ice cream comes of the Isle of Arran. Arran Dairies use only the creamy milk from the island's dairy herds to produce their sublime Italian style ice cream in small batches at the family run dairy on the shores of Brodick Bay.

Choose three scoops:
Strawberry | Vanilla | Chocolate

3.90

 Try with either Delaforce White Port (3.30), or Mád Tokaji (6.10)

Strathdon Blue: perfected by the same family for generations in Tain, Ross-shire. This cheese is rich, with blue throughout and subtle spice.

8.25

STICKY TOFFEE PUDDING

Traditionally baked and served with ice cream

6.50

 Great with Pedro Ximénez 5.60

CHEESECAKE

Changes often - ask your server for today's cheesecake.

6.25

ORANGE & ALMOND CAKE

Served with ice cream.

6.95

SCOTTISH CHEESES

Served with fresh fruit, apple and plum chutney and oatcakes:

Lairig Ghrù: from the heart of Royal Deeside using traditional pressing and maturing techniques unique to the region.

CHOCOLATE FONDANT

This can take around 10 - 15 minutes to cook.

6.70

 This works well with Malamado Liqueur Malbec 3.30

Clava Brie: Crafted on the Shores of the Moray Firth at the Connage Dairy, this cheese is earthy and strong.

Mull of Kinyre Cheddar: this cheese is rugged, bold and full of character. It is slow-aged for a deep and rounded nutty flavour.

ARRAN ICE CREAM

Our ice cream comes of the Isle of Arran. Arran Dairies use only the creamy milk from the island's dairy herds to produce their sublime Italian style ice cream in small batches at the family run dairy on the shores of Brodick Bay.

Choose three scoops:
Strawberry | Vanilla | Chocolate

3.90

 Try with either Delaforce White Port (3.30), or Mád Tokaji (6.10)

Strathdon Blue: perfected by the same family for generations in Tain, Ross-shire. This cheese is rich, with blue throughout and subtle spice.

8.25

 GLUTEN FREE

DESSERT WINES, PORTS
AND SHERRIES ARE SERVED
IN 50ml MEASURES.

 GLUTEN FREE

DESSERT WINES, PORTS
AND SHERRIES ARE SERVED
IN 50ml MEASURES.