

## Desserts

Prosecco, Elderflower & Berry Jelly,

raspberry sorbet. 7.50

Crepe, homemade Malteser ice cream

& toffee sauce. 7.50 *ptg 5*

Dessert Special,

Freshly made daily £7.50

Tomatin 12 y.o Cranachan Cheesecake,

Scottish raspberries, oats, honey, hobnob biscuit base. £7.50

Belgium Chocolate & salted Caramel Torte,

Honeycomb & vanilla ice cream. 7.50

Smoked Dunlop Cheddar, Howgate Brie,

Blue Murder, Minger all Scottish,

Black Bomber from Wales

heather honey, quince, grapes & oatcakes.9 *ptg*

## After Dinner Cocktails

Mint Choc Chip,

Mozart chocolate liqueur, crème de menthe, vodka cream & milk.  
8.50

Tiramisu,

Vanilla vodka, marsala, espresso, kahlua, cocoa & egg. 8.50

Espresso Mocha Martini,

kahlua, Mozart & espresso. 8.50

Banoffee Pie,

Briottet banana liqueur, vodka, caramel, cream & milk. 8.50

Cherry Bakewell,

Disaronno, cherry brandy, orgeat, cream & milk. 8.50

Kinder Snowball,

Dead man's Finger hazelnut rum, Mozart, Frangelico, cream & milk. 8.50

## Port, Dessert Wines & Bubbles

Kopte LBV PORT 100ml 7.50

Kopte Tawny Port 8.50

Muscat de Beaumes De Venise

100 ml 8.00

Prosecco Extra Dry 125 ml 6.00

Champagne 125ml 12.50

## Coffee/ Tea

Espresso 2.25    Chai Latte £3.75

Cappuccino, Latte, Americano, Flat  
White 2.95

Home Made Hot Chocolate £ 3.50

Liqueur Coffee 6.50

Elementos Tea Selection 2.20

Black Teas: Breakfast, Marlow Earl  
Grey, Masala Chai

White Teas: White Ginger Pear

Herbal Teas: Eastern Mint, Citrus  
Chamomille, Spiced Rooibos,  
Pomegranate.

Green Teas: Organic Jasmine,  
Dragonwell Green.

All served with home made petit fours