

## to finish

rich chocolate & praline tart with toffee ice cream	5.95
vanilla crème brulee	5.75
raspberry & crème fraiche ice cream with fresh berries & hot white chocolate sauce	5.75
glazed honey & pear tart with almond biscuit	5.95
white chocolate & coconut cheesecake with glazed banana & butterscotch sauce	5.95
hot baked lemon meringue pie.....please allow 10 mins	5.95
affogato – vanilla ice cream with a shot of espresso & liqueur of your choice	5.95
selection of scottish & continental cheeses with handmade oatcakes, fruit & honey	7.90

## liqueur coffee

liqueur coffee from .....	5.45
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## liqueurs

amaretto, baileys, grand marnier, glayva, cointreau, tia maria, drambuie, strega, grappa, frangelico, limoncello, sambucca (white & black)	3.45
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## dessert wines & port

taylors vintage port	2.95
sandeman 20 year vintage port	4.95
valfomosa moscatel, by the glass	5.95
tokaji late harvest furmint domaine disznoko 2007 (50cl)	25.90

## brandy

courvoisier v s o p	3.10
remy martin	3.75
vechia Romagna	3.75
hennessy x o	10.95

## malts

glenmorangie, dalmore, laphroig, talisker, jura, glenkinichie, dalwhinnie 15 years, glenfiddich, highland park 12 years, balvenie 15 years, macallan, glenlivet	3.75
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