

to finish

vin santo & honey ice cream with chocolate flake	4.95
pavlova with forest berries, thick cream & raspberry sauce	5.75
raspberry & crème fraiche ice cream with forest berries & hot white chocolate sauce	5.65
hot baked lemon meringue pie.....please allow 10mins	5.75
yoghurt & vanilla pannacotta with pink rhubarb & raspberries	5.65
selection of scottish & continental cheeses with handmade oatcakes, fruit & honey	6.90
white chocolate & coconut cheesecake with glazed banana & butterscotch sauce	5.95
chocolate caramel & hazelnut tart with pistachio ice cream	5.45

Liqueur Coffee

liqueur coffee from 4.75

Liqueurs

Strega, Amaretto, Baileys, Grand Marnier, Glayva, Cointreau, Limoncello,
Grappa, Tia Maria, Sambucca, white & black, Drambuie, Frangelico 3.00

Dessert wines & Ports

Valfomosa Moscatel, by the glass	4.95
Tokaji Late Harvest Furmint Domaine Disznoko, 2003 (50cl)	24.90
Taylors Vintage Port	2.95
Taylors 20 year Vintage Port	4.95

Brandy

Vechia Romagna	3.75
Remy Martin	3.75
Hennessy X.O.	8.95
Courvoisier V.S.O.P	3.10

Malts

Highland Park, Glenmorangie, Dalmore, Laphroaig, Clynelish 14 years, Talisker, Jura, Glenkinchie, Dalwhinnie 15 years, Glenfiddich	3.75
--	------