

Our Desserts

Toffee apple sundae with caramelised apple, vanilla ice cream, caramel sauce, oat crumble and whipped cream	6.5
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Sticky toffee pudding served with butterscotch sauce & vanilla ice cream	6.0
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Fresh blackberries with lemon sorbet & blackberry sauce*	6.0
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Banana Crème Brûlée*	5.5
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Selection of three House Ice Creams coconut, strawberry, chocolate, vanilla, pistachio, rum & raisin, raspberry ripple, tablet, passion fruit sorbet, lemon sorbet*	5.0
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Cheesecake of the day served with ice cream & cream	6.0
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Affogato with or without Bailey's Liqueur An Italian Classic of vanilla ice cream drenched in a shot of hot espresso	4.0/6.0
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Scottish Cheese Board, Oatcakes, House Chutney, Celery, Grapes & Bread	*7.0
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Add Taylor's 10 Year Old Tawny Port	4.90
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*These dishes can be served Gluten free, please advise your server.

Our Coffee

COFFEE	Reg	Lrg
Americano	2.1	2.4
Flat white	2.5	
Latte	2.5	
Cappuccino	2.3	2.7
Macchiato	2.1	2.4
Espresso	2.0	2.3
Mocha	2.8	
Flavoured Latte	2.8	
Available in Gingerbread, Caramel, Cinnamon, Hazelnut & Vanilla		
TEAS		2.5
Loose leaf & served in a teapot with china teacups.		
Breakfast Tea	Rose petals	
Earl Grey Blue Mallow Flower	Chamomile	
Peppermint tea	Darjeeling	
Green Oliphant tea	Rooibos	
Hibiscus, Apple, Rosehip and Orange peel Infusion		
GROWN UP COFFEES		4.90
Liqueur Coffee		
A shot of your favourite liqueur, our delicious 100% Arabica coffee, topped with fresh double cream.		
Irish	(Jamesons)	Caribbean (Tia Maria)
Gaelic	(Glayva or Drambuie)	Mexican (Kahlua)
Parisian	(Brandy)	Italian (Disaranno)