

Desserts

Chocolate Orange

melting fondant, sour cherry, coconut ice cream
(Please allow minimum of 15 minutes)

£10.50

Tokaji 3 Puttonyos, 2000

£8.00 (125ml)

Parfait

angelica & cherry parfait, crisp tuile, spiced plum compôte

£12.00

Muscat de Beaume de Venise, M. Chapoutier

£11.00 (125ml)

Croquante

dark mousse filled croquante, poached mandarins, spiced honey syrup, 24 carat gold

£ 12.00

Muscat de Beaume de Venise, M. Chapoutier

£11.00 (125ml)

Rice Pudding

vanilla rice pudding, caramelised banana, toffee ice cream

£10.50

Tokaji 3 Puttonyos, 2000

£8.00 (125ml)

Copper Pan

hot blackberry soufflé, granny smith's sorbet
(please allow minimum of 15 minutes)

£13.50

Tokaji 3 Puttonyos, 2000

£8.00 (125ml)

Slate of British & Irish Cheeses

homemade biscuits, celery and grapes with home made chutney

£11.50

Can also be served as an additional course in your 5-course dinner at a surcharge

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Tiki Blend, Organic, Fair Trade Coffee

home made petit fours

£5.50

Malt Whisky Tasting - 5 Different Malts

Glenfarclas, Glenkinchie, Cragganmore, Talisker, Ardbeg

£18.50 (5 x 25ml)

Some of our dishes may contain raw eggs or nuts.
We endeavour to ensure that we do not use any GM produce.
Please inform a member of staff of any food allergies.