

D E S S E R T S

LATE HARVEST

MALBEC

*Domaine Bousquet,
Mendoza, Argentina, 2018 75ml*
-- 10.5/60

EVENTIDE SOUR

*Courvoisier VSOP Cognac,
Brugal 1888 Rum,
Apricot, Bramble, Honey, Lime*
-- 14

LE LUY

*Petit Manseng,
Château de Cabidos,
Bern, France, 2016*
75ml -- 9/42

O N T H E T R O L L E Y

LEMON MERINGUE TART -- 11

SOUR CHERRY & CHOCOLATE LAYER CAKE -- 10

SUMMER BERRY ÉCLAIR *mascarpone & vanilla cream* -- 10

BRITISH CHEESES *quince, crackers* -- 14

O F F T H E T R O L L E Y

STRAWBERRY & LEMON VERBENA 'ETON MESS' -- 12

SALTED CHOCOLATE & ALMOND GANACHE *Scottish raspberries* -- 12

PEACH, ELDERFLOWER & CHAMPAGNE CHEESECAKE *peach sorbet* -- 12

BAKED ALASKA FOR TWO *coconut, mango & passion fruit* -- 20

I G E C R E A M S

SALTED & MALTED

CHOCOLATE CHIP

cookie dough -- 4

SEASONAL

SORBET -- 4

SEA SALT

& CARAMEL

RIPPLE -- 4

By ordering any dessert you are helping us to support Scotland's Leading Homeless Charity, Social Bite. All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu. Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.