

DESSERTS

CHOCOLATE & MARMALADE BREAD & BUTTER PUDDING

Crème anglaise 7.45 v

RASPBERRY CRANACHAN PAVLOVA

Whisky cream, flap jack, honey tuille, raspberry 7.95 v

WHITE & DARK CHOCOLATE FONDANT

Salted caramel ice cream, torched marshmallow,
granola crumb 8.45 v

BAILEYS & CARAMEL CHEESECAKE

Butterscotch sauce, vanilla ice cream,
white chocolate shard 7.45 v

APPLE & BRAMBLE CRUMBLE

Crème anglaise, lemon crumb 8.45 v

SALTED CARAMEL TABLET SUNDAE

Salted caramel ice cream, honeycomb,
tablet & toffee sauce, whipped cream 8.95 v

SCOTTISH CHEESE SELECTION

Isle of Mull cheddar, blue murder, Arran mist Brie,
artisan biscuits, grapes, pear & ale chutney 8.95 v

THE CLASSIC STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream 7.45

TRADITIONAL ITALIAN ICE CREAM

Choose two: vanilla, chocolate or strawberry
Add sauce: strawberry, chocolate or butterscotch 6.95 v

TRUFFLE BROWNIE TORTE

Vegan vanilla ice cream, chocolate sauce 6.95 ve

RHUBARB & GINGER CHEESECAKE

Raspberry, vegan vanilla ice cream 7.95 ve

VEGAN APPLEWOOD CHEESE BOARD

Oatie biscuits, celery, grapes,
apple & plum chutney 8.95 ve

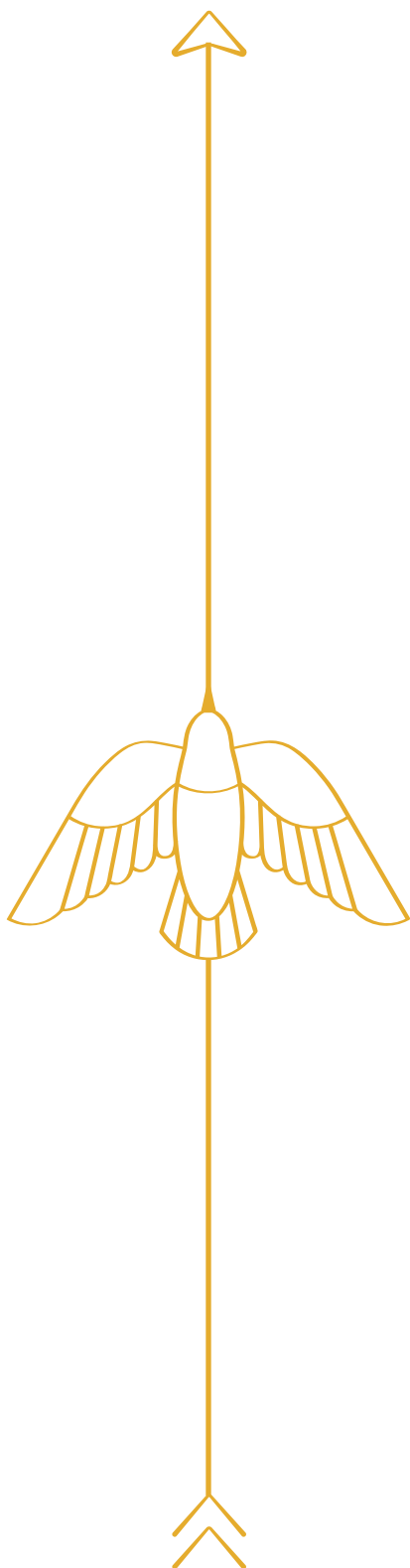
v = vegetarian ve = ask for vegan

For our guests with food sensitivities, allergies or special dietary needs: we prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more.

100% of all service charge goes to our staff.

DESSERTS



v = vegetarian ve = ask for vegan

For our guests with food sensitivities, allergies or special dietary needs: we prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more.
100% of all service charge goes to our staff.