

PUDDING MENU

PUDDINGS

Peanut butter parfait £8.50

chocolate sauce, salted caramel popcorn
As seen in the Great British Cookbook

Home-made ice-cream & sorbet 3 scoops £6

ice-cream – vanilla, honeycomb, raspberry ripple
sorbet – mixed berry, passion fruit, mango

Classic banana split £8.50

almonds, cherries

Madagascan vanilla and white chocolate cheesecake

£8.50

rhubarb, stem ginger

Juan's vegan carrot cake £7.95 VEGAN

coconut, pineapple gel, carrot sorbet

Cranachan £7.50

heather honey, raspberry, granola, whisky

Isle of Mull Cheddar and Stilton £7

quince jelly, oatcakes

Dark Belgian chocolate terrine £7

Maldon salt, honeycomb

Rice pudding £7

fig purée, shortbread

PORT & MADEIRA

Niepoort LBV 2013 £7.50

Similar in style, yet superior in quality to a Ruby Port, this LBV benefits from extended ageing in oak. With a deep colour and concentrated aromas, this port retains freshness with subtle floral notes along with a more developed character.

Best enjoyed with Ragstone cheese

Fonseca Guimaraens Vintage 1998 £12.00

Elegant and long aged port, produced in this style only from exceptional years. Maturation in oak is normally shorter to preserve the fruit concentration, that develops its complexity through bottle ageing.

Completes superbly Isle of Mull Cheddar and Stilton

Henriques & Henriques 10yr Malmsey Madeira £12.00

Fortified wine produced with Malvasia grapes, this wine showcases complex aromas of dried fruit, caramel and honey. The wood influence and long maturation create a layered and complex Madeira.

It excels in combination with Juan's vegan carrot cake

IAN MELLIS CHEESEBOARD

We ask Scotland's premier cheese supplier, I.J.Mellis to source the finest cheeses direct from the producers for you to enjoy

Served with crackers, oatcakes, quince jelly and grapes

3 cheeses £9.95

5 cheeses £12.95

Ragstone, England

Produced at Neal's Yard Creamery in Dorstone, Herefordshire. Unpasteurised goats' milk.

A smooth textured cheese with hints of lemon and honey; the creamy-white mould rind adds sharpness and complexity.

Recommended malt: Dalmore 15, rich and smooth £13.00

Blue Stilton, England

Produced at Colston Bassett Dairy in Colston Bassett, Nottinghamshire. Pasteurised cows' milk and vegetarian rennet.

Creamy in texture, the blue veining is strong and salty but not sharply acidic, while the cheese has a mellow aromatic finish.

Recommended malt: Benromach Organic, creamy and spicy £8.50

Brie de Meaux, France

Produced at the Donge family farm in Triconville, Lorraine. Unpasteurised cows' milk.

A delicious combination of hazelnut and fruit aromas with a subtle sweetness.

Recommended malt: Glenkinchie, floral and nutty £8.50

Isle of Mull Cheddar, Scotland

Produced at Sgriob-ruadh farm on the Isle of Mull, Inner Hebrides. Unpasteurised cows' milk.

A very sharp, fruity tang, thanks to the diet of the cows that eat the fermented grain from the nearby Tobermory whisky distillery.

Recommended malt: Fettercairn Fior, sweet and confected £10.00

Mrs Kirkham's smoked Lancashire, England

Produced at Beesley Farm in Goosnargh Village, rural Lancashire. Raw cows' milk and animal rennet.

A semi-hard, creamy but tangy cheese. Slowly cold smoked over wild hickory branches, the cheese remains moist and develops a complex well-balanced flavour.

Recommended malt: Ardbeg 10, peaty and complex £9.50

Please ask one of the team for allergen information.

Due to the presence of allergens in our kitchens dishes may contain traces.

PUDDING WINES

Tokaji Aszú 5 Puttonyos 2013 Royal Tokaji Wine Co., Hungary	70ml glass £9.00 125ml glass £16.00 500ml bottle £65.00
Château Doisy Vedrines 2004 1er Cru Sauternes, France	70ml glass £8.00 125ml glass £14.00 375ml bottle £80.00
I Capitelli 2015 Anselmi, Verona, Italy	70ml glass £9.00 125ml glass £16.00 375ml bottle £46.00
Valdespino El Candado PX Sherry Jerez de la Frontera, Andalusia, Spain	70ml glass £8.00
Gutiérrez Colosía, Cream Sherry Cadiz, Andalusia, Spain	70ml glass £7.00
Château D'Yquem 1986 1er Cru Supérieur, Sauternes, Bordeaux, France	375ml bottle £275.00

COFFEE

Freshly ground Lavazza coffee served with home-made petit fours £4.95

Caffè latte
Cappuccino
Espresso/Double Espresso
Mocha
Macchiato
Flat white
Hot chocolate
Americano
Liqueur coffee (add £3.75)
 Amaretto
 Baileys
 Courvoisier
 Drambuie
 Gaelic (Famous Grouse)
 Grand Marnier
 Irish (Bushmills)
 Kahlua
 Sambuca
 Tia Maria
 Frangelico

TEA

Choose from our selection of exceptional single origin, single estate and single batch loose leaf teas with home-made petit fours £4.95

Planters' Afternoon

award winning and handpicked in Ceylon, this tea represents a great match with cakes and sandwiches with its bright and fragrant aromas. Light and crisp with floral undertones, ideal on its own or with a splash of milk.

Planters' Green

grown on the high peaks and hand plucked, this large leaf tea is pan heated to produce a light mellow brew with a delicate flavour and aroma. Fresh, sweet and invigorating.

Okayti Est. – Darjeeling 1st flush

the estate gets its name from the nickname given by London Tea traders, who described it as the only "Okay Tea" from the region.

Planter's Earl Grey

the most aristocratic of teas, our Earl Grey is handpicked and infused with a drop of natural bergamot oil. A well-rounded bold tea balanced with fragrant citrus notes.

Whole Chamomile Flowers

light and refreshing, possessing a clean and sweet flavour that finishes with delicate floral notes. Caffeine free.

English Peppermint

a cherished herbal tea used for centuries to aid digestion. Caffeine free, it leaves a fresh minty tang to the mouth.

Waldemar Roasted Oolong

grown at 6000ft on Waldemar estate. The deep roasting process produces a rich and round tea with fragrant notes of poached pears and a nutty finish.

Radiant Rose

Similar to a rose flower, this is a mild and sweet tasting tea ideal for summer's evening with a splash of milk.

AFTER MEAL COCKTAILS

Islay Mojito £9.50

Pear-infused Scotch whisky, rosemary syrup, Bowmore float, soda

Espresso Martini £9.50

Ketel One, Kahlua, espresso

Whisky Sour £9.50

Famous Grouse, bitters, lemon juice, brown sugar

G and Tea Cocktail £7

Darjeeling-infused gin, grenadine, cranberry & grapefruit juice