

PUDDING MENU

PUDDINGS

- Chocolate bombe** £8.95
chocolate mousse, passionfruit centre, chocolate glaze
- Home-made ice-cream & sorbet** 3 scoops £6.00
Ice-cream – vanilla, brownie, raspberry ripple
Sorbet – raspberry, pineapple, passion fruit
- Classic banana split** £8.50
almonds, cherries
- Madagascan vanilla and white chocolate cheesecake** £8.50
strawberry, meringue
- Juan's vegan carrot cake** £8.50 VEGAN
coconut, pineapple gel, carrot sorbet
- Fennel crème brûlée** £8.75
blackberry gel, fennel crisp
- Eton mess** £8.50
mixed berries, meringue
- Isle of Mull Cheddar and Blue Stilton** £7.00
quince jelly, homemade oatcakes
- Callebaut dark chocolate terrine** £7.00
Maldon salt, honeycomb
- Assiette of puddings (for two to share)** £14.00
peanut butter parfait, Eton mess, brownie ice-cream

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** £13.00
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** £13.00
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 £13.00
rich and smooth

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: Oban 14 £10.50
creamy and spicy

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 12 £8.50
floral and nutty

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 12 £11.00
sweet and confected

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 £9.50
peaty and complex

PUDDING WINES

Tokaji Aszú 5 Puttonyos 2013 Royal Tokaji Wine Co., Hungary	70ml £10.00 125ml £18.00 500ml bottle £68.00
Château Doisy Vedrines 2004 1er Cru Sauternes, France	70ml £9.00 125ml £16.00 750ml bottle £85.00
I Capitelli 2015 Anselmi, Verona, Italy	70ml £10.00 125ml £18.00 375ml bottle £54.00
Valdespino El Candado PX Sherry Jerez de la Frontera, Andalusia, Spain	70 ml £8.00
Barbadillo Cream Sherry Jerez de la Frontera, Andalusia, Spain	70ml £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

Americano
Espresso
Double Espresso
Caffè latte
Flat white
Cappuccino
Mocha
Macchiato
Hot chocolate
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 and single batch loose leaf teas with home-made petit fours £4.95

Planters' Afternoon

handpicked, award-winning afternoon tea from Ceylon. Perfectly developed in the Dimbula valley, where it acquires its rich full taste.

Planters' Green

grown on the high peaks, this large leaf tea is pan heated to produce fresh, sweet and invigorating brew.

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.

Planters' 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.

English Peppermint

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

Whole Chamomile Flowers

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

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.

Inverness Tea Estate Ceylon - Orange Pekoe

From the world famous Dimbula valley. A large leafed tea grown at high elevation, the brew is a rosy colour and the perfect afternoon tea.

Lovers Leap Estate - Nuwaraeliya

This tea's origins lie in the legendary tragedy that befell two caste – crossed lovers who leapt to their death amid the backdrop of an exquisite waterfall. This is a wispy tea, which boasts an inimitable mentholated essence and aroma. It is best drunk plain without milk for an immeasurable taste.

AFTER MEAL COCKTAILS

Islay Mojito

Pear-infused Scotch whisky,
rosemary syrup, Bowmore float, soda
£9.50

Espresso Martini

Ketel One, Kahlua, espresso
£9.50

Noble Tokaji

Tokaji Aszu, Absolut,
fresh orange juice, vanilla
£12.00