



Desserts

Chocolate Fondue for Two	£10.95
Rich chocolate dipping pot; marshmallows & fresh seasonal fruit	
Hot Sticky Finger Pudding	£4.50
Sticky toffee cake; butterscotch dipping sauce	
Toasted Coconut Ice Cream	£4.75
Homemade toasted coconut & white chocolate ice cream; crisp brandy snap basket; mango coulis	
Homemade Apple Crumble	£4.50
Sultana; ice cream or custard	
Pot of Stilton Mousse	£4.95
Crudités & savoury biscuits	
Chocolate & Rosemary Pot	£4.75
Mini short bread biscuits	
Scottish Cheese Platter	£5.25
Crudités; oatcakes & pickle	
Light Vanilla Cheesecake	£4.95
Peach & mango compote	

Coffee Menu

Coffee for One	£1.95
Fresh ground coffee	
Cafetière for Two	£3.50
Fresh ground coffee	
Tea for One	£1.95
Regular or herbal	
Tea Pot for Two	£3.50
Regular or herbal	
Espresso	£1.75
Small cup of dark very strong, black coffee	
Cappuccino	£2.50
Shot of espresso; a little steamed milk; foamed milk	
Mochachino	£3.00
Cappuccino; dark chocolate	
Caffé Latte	£3.00
Shot of espresso; steamed milk; foamed milk	

Caffé Mocha	£3.50
Latte; dark chocolate	
Caffé Americano	£2.00
Espresso; cup of hot water	
Sunday Session	£2.50
Hot chocolate; marshmallow; chocolate flakes; whipped cream	

Hot Specialties

50ml total spirits measure	£6.75
Baileys Coffee	
Baileys Irish Cream; coffee; whipped cream	
Caffé Romantico	
Grand Marnier & Cognac; coffee; whipped cream	
Toasted Almond	
Amaretto & Kahlúa; coffee; whipped cream	
Spanish Coffee	
Bacardi & Tia Maria; coffee; whipped cream	
Italian Coffee	
Amaretto & Galliano; coffee; whipped cream	
Coffee Break	
Brandy & Kahlúa; coffee; whipped cream	
Nutty Gael Coffee	
Baileys Irish Cream & Frangelico; dark chocolate; coffee; whipped cream	
Gaelic Kiss	
Scotch Whisky & Baileys Irish Cream; dark chocolate; coffee; whipped cream	
Calypso Coffee	
Tia Maria; coffee; whipped cream	
Irish Coffee	
Jameson Irish Whiskey & Baileys Irish Cream; coffee; whipped cream	
Scottish Nightcap	
Scotch whisky & Drambuie; dash Crème de Cacao; steamed milk	
Hot Toddy	
Brandy; tea; lemon; honey	
Blueberry Tea	
Amaretto & Grand Marnier; orange pekoe tea	

Waste ye back!

All of our fresh brewed coffees are made using the Sumatra Mandheling bean. This Indonesian coffee has been grown since 1696 and has long been considered to be among the world's best. Mandheling is a low-acid, full-bodied bean with a smooth taste and wide popularity.

We hope you enjoy your meal and we welcome comments and feedback to help us improve your experience. Please note that our head chef and his team have worked with our suppliers to eliminate modified ingredients from our menu. Every care is taken to ensure that all the products and ingredients we use derive from a sustainable resource, either wild or farmed responsibly. With very few exceptions, the dishes on this menu come fresh from local shores, hills, or smokehouses.

Some of our menu items contain nuts and therefore we cannot guarantee that any dish will not contain traces of nuts.
If you have any food allergies, please speak to your server for recommendations.

