

DESSERT

Estate Sunchoke + Oat Ice Cream | 14 (GF) (V)

cocoa nibs, dark chocolate crumble,
sunchoke chips, salted caramel

Passionfruit | 14

yuzu chocolate mousse, passionfruit curd, toasted coconut,
lychee + vanilla bean spongecake,
caramelized pineapple, meringue

Banana + Chocolate | 14

caramelized banana cake, Dulcey mousse,
dark chocolate crèmeux, cajeta, brown butter powder,
cocoa nib ice cream

London Fog | 14 (GF)

earl grey crème brûlée, honey cookie, milk crumble,
toasted marshmallow, raspberry fluid gel,
bergamot olive oil powder, tea pearls

CHEESE

Local Cheese Board | 24 (V)

chef's selection of cheeses, garden pickles,
seasonal mostarda, olives, Pinot-braised figs,
Arlo's honey, herbed oat crackers, fresh fruit

AFTER DINNER LIBATIONS

XO Espresso Martini | 18

Patron XO Cafe, Grand Marnier, Espresso

Carajillo | 14

Licor 43, Espresso, Star Anise

La Frenz Tawny Port | 16

Bowmore 12 yr single 15 | double 28

soft peaty smoke with subtle citrus and honey flavours

Oban 14 yr single 18 | double 32

rich complex flavours of the Highlands meet and mingle
with the peaty maritime character of the islands

Glenlivet 18 yr single 20 | double 35

rich spicy aromas, toasty grain,
vanilla and almond flavours with a long smooth finish