

## DESSERT

### Crackerjack Sundae | 14 <sup>GF</sup>

popcorn + chardonnay ice cream, sablé Breton, tahini powder, caramel popcorn, sesame miso caramel, meringue

### Strawberry + Rhubarb | 14

tonka bean custard, pink peppercorn tart, poached rhubarb, fresh strawberries, white chocolate

### Dark Chocolate | 14

white chocolate mousse, dark chocolate crèmeux, milk chocolate sorbet, aerated dark chocolate, raspberry gel

### Lime Posset | 12

vegan lime + coconut posset, blueberry lemon gel, poppy seed crumble, blueberries, basil foam

## CHEESE

\$5/1oz | \$24/5oz

*selection of local cheeses available,  
served with herbed buttermilk crackers  
and seasonal mostarda*

## AFTER DINNER SPECIALTY DRINKS

### B52 Coffee | 12

Baileys, Kahlua, Grand Marnier, coffee

### Spanish Coffee | 12

Brandy, Kahlua, coffee

### Monte Cristo | 12

Kahlua, Grand Marnier, coffee

### La Frenz Tawny Port 2oz | 16

### 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 15 yr single 15 | double 28

honey, fresh tropical fruit aromas with flavours of vanilla, almond and a hint of smoke and spice on the finish

### Laguvulin 16 yr single 18 | double 32

intense smoky-sweet single malt with seaweed flavours, strong peat-smoke typical of southern Islay