

## DESSERT

### Crackerjack Sundae | 14

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

### Lemon + Blueberry | 14

lemon poppyseed cake, blueberry + Opalys mousse, lemon gel, basil, matcha foam, fresh blueberries, milk crumble, blueberry sorbet

### Raspberry Cheesecake | 14

beetroot + vanilla ice cream, raspberry gel, rose water meringue, rosé gelée, ruby chocolate, beet chips, fresh raspberries

### Dark Chocolate Tart | 14

molasses tart, Caraibe dark chocolate, flake salt, sponge toffee, whipped coconut cream

## CHEESE

### Local Cheese Board | 24

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

## AFTER DINNER LIBATIONS

### Sicilian Espresso Martini | 18

amaro, kahlua, Model Bean espresso

### Carajillo | 14

licor 43, Model Bean espresso, star anise

### La Frenz Tawny Port | 16

### Bowmore 12 yr single 15 | double 26

soft peaty smoke with subtle citrus and honey flavours

### Oban 14 yr single 17 | double 30

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

### Glenlivet 18 yr single 19 | double 33

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



Gluten-Free



Vegetarian