

## DESSERT

### **Black Sesame Crème Brûlée | 14**

estate cherries, milk crumble, white chocolate, cherry sorbet, white sesame cookie, charcoal tuile, cocoa nibs

### **S'more Sundae | 14**

whiskey + caramel ice cream, birch syrup, smoked marshmallow fluff, dark chocolate crèmeux, honey sponge toffee, house graham cracker

### **Just Peachy! | 14**

white peach + sake sorbet, yuzu mousse, estate peach gel, lychee cake, butterfly pea flower, pop rocks, chamomile + thyme foam

### **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

### **La Frenz Tawny Port | 16**

dark fruit cakes, dates, prunes, walnuts, molasses and warm butterscotch

### **Glenfiddich 12 yr single 12 | double 20**

cooked pear, honey, flowers and sweet spices

### **Bowmore 12 yr single 15 | double 26**

soft peaty smoke with subtle citrus and honey flavours

### **Oban 14 yr single 17 | double 30**

flavours of Highlands mingle with the peaty maritime character of the islands

### **Glenlivet 18 yr single 19 | double 33**

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

### **Hennessy VS single 12 | double 20**

hits of cocoa with a warm fruity finish

PASTRY CHEF - EMMA BEVAN



Gluten-Free



Vegetarian