

DESSERT

Stone Fruit Semi-Freddo | 14

tres leches cake, peach + vanilla bean compôte,
corn-dusted meringue, dulce de leche

S'more | 14

smoked marshmallow fluff, milk chocolate mousse,
dark chocolate crèmeux, salted caramel, birch syrup,
burnt honey ice cream

White Chocolate + Estate Cherry Cheesecake | 14

fresh cherries, quark cheesecake, dark chocolate wafer,
cherry gelée, whipped white chocolate ganache

Vegan Summer Fruit Tart | 14

coconut custard, citrus infused pastry,
seasonal fresh fruit, meringue, sorbet

CHEESE

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

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

AFTER DINNER LIBATIONS

XO Espresso Martini 2oz | 18

Patron XO Cafe, Grand Marnier, Espresso

Carajillo 2oz | 14

Licor 43, Espresso, Star Anise

Limoncello 2oz | 12

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