

## DESSERT

### Carrot Cake | 15

cream cheese whipped ganache, spiced carrot gel, meringue shards, cardamom + crème fraîche ice cream

### Dark Chocolate Tart | 15

sunchoke + oat ice cream, birch syrup, sunchoke chips, molasses tart

### Black Tea + Mango Panna Cotta | 15

vanilla bean panna cotta, mango compôte, graham tuile, meringue, black tea gelée, mango gel

### Key Lime | 15

key lime + greek yogurt mousse, lychee cake, grapefruit lime sorbet, grapefruit curd, minted grapefruit salad, pink peppercorn pâte sucrée

## 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

50th Parallel Estate 2021 Late Harvest Riesling  
glass 16 | bottle 90

### 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