

## **DESSERTS**

Cromlix Tiramisu (V) Coffee Cake, Marsala, Mascarpone Ice Cream, Raisins, Chocolate Mousse	£11.50	Warm Sesame Sponge (V) Douglas Fir Ice Cream, Chestnut Caramel, Sesame Tuile	£12.00
Salted Caramel Custard Tart Clementine Sorbet,	£11.00	Cromlix Ice Cream & Sorbets (V) Vanilla Tuile	£9.50
Green Apple & Chai Mille-feuille (V) Apple Crumble Ice Cream, Apple Tuile	£12.50	British & Continental Cheese Trolley Homemade Fruit Loaf, Chutney, Crackers	£15.00
		Coffee & Petit Fours	£7.50

## **DESSERT WINES**

Chateau Petit Vedrines Sauternes 2016 (37.5cl) Bordeaux, France	£9/38	Torres 'Floralis' Moscatel NV (50cl) Penedes, Spain	£9/47
La Tour Vielle Banyuls (Red, 50cl) 2019	£9/56	Ats Cuvée Late Harvest Tokaji 2020 (37.5cl)	£14/65
Languedoc-Roussillon, France		Tokaji, Hungary	

<sup>(</sup>V) Vegetarian (VG) Vegan (GF) Gluten Free. Please ask a member of the team if you have any dietary requirements or allergies. We endeavour to use local produce whenever we can. Where possible produce comes from our kitchen gardens or Cromlix estate. Please be understanding if certain items are not available as our produce is purchased or picked daily.

A discretionary 10% service charge will be added to your bill, 100% of which goes to our team members.