

DESSERT

Chocolate Fondant saffron, whisky ice cream	<i>10</i>
Black Sesame Charcoal Roulade vanilla cream, raspberries	<i>11</i>
Set Caledonian Custard Cream shortbread crumb, bramble sorbet	<i>9</i>
Choux Pastry coffee whipped milk ganache, black tea & roasted almond	<i>9</i>
Compressed Pineapple VG pink peppercorn, coconut sorbet, mango salsa	<i>11</i>
Scottish Cheese Plate apricot gel, oat cakes, crackers	<i>16</i>

VG = VEGAN

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area. We have applied a discretionary 12.5% service charge to your bill. 100% of all service goes to our staff. VAT is included at the standard rate.

