



## **TO FINISH**

Salted caramel tart, clotted cream, smoked maple (v)	8
Burnt meringue, sage plum, amaretto, crème fraiche (v, gf)	8
Chocolate & pear, 70% chocolate crémeux, tahini, pear sorbet (v, gf)	9
Caramelised pineapple, tiger milk, mango & lime salsa, coconut sorbet (vg, gf)	7
IJ Mellis Cheese, bramble gel, charcoal crackers, Scottish oatcakes	16

## FROM THE WHISK(E)Y TROLLEY

Craigellachie 13yo, Speyside 46%	50ml 15
Craigellachie 17yo, Speyside 46%	36
Angel's Envy, Bourbon, Kentucky 43.3%	14
Aberfeldy 12yo, Highland 40%	18
Royal Brackla 12yo, Highland 40%	14
Royal Brackla 18yo, Highland 46%	35
Royal Brackla 21yo, Highland 46%	55
Dewar's 12yo, Blended, 40%	10

## GF GLUTEN-FREE | V VEGETARIAN | 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 12.5% serve charge to you bill. 100% of all service goes to your staff. VAT is included at the standard rate.