Dessert | 11:00am – close

UPSIDE-DOWN APPLE PIE 13½
Roasted Granny Smith apples with cinnamon & nutmeg, toasted almonds & oat mix, baked on flaky, tender puff pastry, topped with ice cream

BROWNIE TIRAMISU 16
Rich, fudgy brownie & soft sponge cake soaked in espresso and Kahlúa, topped with cream cheese & dusted with cocoa

ULTIMATE STICKY TOFFEE PUDDING 15½
Succulent date sponge cake topped with toffee sauce & spice crumble, served vanilla ice cream

SOFT-SERVE ICE CREAM 5½
Served in a waffle cone

AFTER Thoughts

AFTER-DINNER SIPS

PENFOLDS Grandfather Port 11½

HENNESSY Very Special Cognac 9

PLANTATION Barbados Rum 9¾

CLASE AZUL Reposado Tequila 25

RÉMY MARTIN LOUIS XIII 275
GRANDE CHAMPAGNE 1oz
An exquisite 100-year-old luxury cognac that takes generations of cellar masters to craft

SOMETHING WARM

DAZZLING HOT CHOCOLATES 12¾

SPECIALTY COFFEES 10¾

PREMIUM Scotches

HIGHLANDS *diverse, rich, textured flavours*

OBAN 14y 14

DALWHINNIE 15y 16

TALISKER 14y 19

HIGHLAND PARK 18y 19

ABERFELDY 21y 31

GLENMORANGIE Signet 35

DALMORE King Alexander III 45

DALMORE 25y 149

LOWLANDS *malty, zesty flavours*

AUCHENTOSHAN 12y 12

BLADNOCH 16y 19

SPEYSIDE *spicy, fruity flavours*

BALVENIE 14y 16

ABERLOUR 16

GLENFIDDICH Solera 15y 16

GLENFARCLAS 17y 18

GLENLIVET 18y 18

MACALLAN DBL 18y 52

ISLAY *fiery, smoky, peated flavours*

ARDBEG 10y 12

LAGAVULIN 16y 16

LAPHROIG Lore 18y 19