



<b>Desserts</b>	£
Apple & frangipane tart, stem ginger ice cream & butter scotch sauce	6.00
Chocolate mocha tart, vanilla ice cream	6.00
Passion fruit sponge pudding, orange & passion fruit sauce	6.00
Selection of homemade sorbet and ice cream	3.50
Harvest moon cake, maple syrup & caramel ice cream	6.00
Selection of Scottish cheese: with chutney and oatcakes, Clava brie, Mull of Kintyre cheddar, Dunsyre blue	6.50

### **Hot Beverages**

Americano, Latte, Cappuccino, Decaf,	2.50
Espresso	1.75
Tea: Earl Gray, Green, Camomile	2.00
Hot chocolate	3.00

### **Dessert Wine**

<b>Botrytis Semillon, Berton Vineyard – 2009 Australia</b>	375ml
Intense aromas of orange rind, apricot and honey. The palate bounces with zesty orange, dried apricot and honey flavours giving a beautifully balanced and persistent finish.	£17.00
	125ml
	£ 6.00

<b>Muscat De Baumes De Venise, Cuvee le Trois Fonts – 2005 France</b>	375ml
100% Estate grown Muscat. A delicious sweet wine, rich and grapey with a touch of apricots in the background	£19.00
	125ml
	£7.00

<b>Grandjo, Late Harvest, Real Compania – 2006 Portugal</b>	375ml
One of the most remarkable dessert wines in the world, Grandjo Late Harvest is made from Semillon grapes harvested high up in the Douro region – a region better known for its hefty fortified wines. This however, is perfumed, delicate yet profound with luscious honeyed apple, apricot and vanilla notes offset by a delicious crisp, well balanced finish.	£25.00

<b>Sauternes 2em Cru Classe, Ch. Bastor Lamontagne – 2002 France</b>	375ml
A classic dessert wine from one of our top Chateaux. Concentrated sweet ripe fruit on the palate with a touch of balancing acidity at the finish	£29.95