

TO FINISH

Sticky Toffee Pudding, Treacle Butterscotch, Vanilla Ice Cream	£12.00
(Dairy, Egg, Gluten) Dark Chocolate & Rose Parfait	£12.00
(Dairy, Egg, Soya)	212.00
Vanilla Bean Crème Brulée, Toffee, Banana	£10.00
(Dairy, Egg)	
Selection Of Ice Cream and Sorbet	£9.00
(Dairy)	C1E 00
Selection Of Scottish Cheeses, Seeded Crackers, Plum and Apple Chutney (Dairy, Gluten, Sulphites)	£15.00
A LITTLE SOMETHING TO END WITH	
A Game of Casks – Whisky Paddle	£30.00
(Bladnoch Samsara, Tomatin 14, Glenfiddich Fire&Cane - Californian Pinot Noir, Port to Rum Casks)	0
Arran's Gold Hot Chocolate	£10.00
(Arran Gold Cream Liqueur, Hot Chocolate, Marshmallows)	210.00
Gaelic Coffee (Jura 10, Large Americano Coffee, Cream)	£10.00
Hot Toddy	£10.00
(Auchentoshan American Oak, Lemon Juice, Heather Honey, Cloves and Star Anise)	
Old Fashioned – Compose your own	£16.00
(The Macallan 12 double cask - Mapmaker's Spiced Rum - Hennessy V.S. Cognac, Demerara Sugar, Bitter	s, Orange)
Negroni or Boulevardier	£16.00
(Spiced Mikklemas Gin from Orkney or Glenmorangie 14 port cask, Campari, Valentian sweet Vermouth)	
TEA & COFFEE	
From Hoogly Tea Company A Nordic word to describe a feeling of warmth and well-being	
English Breakfast-Lemon Ginger-Earl Grey-Cosy Chamomile-Chill Out Mint-Green Tea	£3.30
From the Inverness Roasting Company	
Grown in the High Lands, Roasted in the Highlands	

£3.00 £3.10 £2.00 £2.70



Americano - Cappucino

Espresso/Double Espresso

Latte - Flat White

Please speak to the team if you have any questions about the menu or any dietary requirements. All our dishes are freshly prepared and cooked each day so when we are busy, we do ask for your patience. Dishes that can be altered to be DF – Dairy Free, GF - Gluten Free, V - Vegetarian and VG – Vegan. Coffee & Shortbread is served in the Lounge or Bar area of your choice. There will be a 12.5% discretionary service charge added to your bill

