

DESSERT MENU

AT FONAB

CLASSIC

Sticky Toffee Pudding £6.25
vanilla ice cream, toffee sauce

Fonab Whisky Cranachan £7.25
whisky honey cream, raspberries, honeycomb, roasted oatmeal

Peach Melba £7.25
poached peach, ricotta cream, toasted honey almonds

CONTEMPORARY

Chilled Manjari Chocolate Fondant £7.25
vanilla ice cream, salted caramel

Strawberries and Cream £7.25
white chocolate ganache, textures of Scottish strawberries

Coffee and Doughnuts £6.25
cappuccino semifreddo, cinnamon doughnut

3 Scoops of Ice Cream or Sorbet £5.50
freshly prepared each day

CHEESE

Five £11.95 Seven £16.50 Nine £19.00

SCOTTISH CHEESE

Blue Murder, Tain, Cow's Milk - *European in style, so not as rich or salty as a traditional English blue cheese. Nice spicy flavour, creamy texture.*

Fearn Abbey, Tain, Ewe's Milk - *smooth and creamy with a slight sweet flavour.*

Inverlochry Goats, Kintyre, Goat's Milk - *a hard cheese made from pasteurised goats milk, firm texture with a nutty aftertaste.*

BRITISH CHEESE

Cornish Yarg, Cornwall, Cow's Milk - *wrapped in stinging nettle leaves. Delicate, creamy lemony flavour with hints of mushroom, slightly crumbly.*

Golden Cross, East Sussex, Goat's Milk - *it has a dense, silky texture. Floral and grassy with complex intense full flavoured citrus.*

Beauvale, Cropwell Bishop, Cow's Milk - *gorgonzola style cheese, mellow and fruity.*

FRENCH CHEESE

Ossau-Iraty, Pyrénées, Ewe's Milk - *mold-dappled rind leading to an ivory paste cheese, slightly granular and very rich, toasted wheat aromas and nutty, grassy-sweet flavours.*

Reblochon, Haute-Savoie, Cow's Milk - *semi-soft, velvety rind. Slight scent of the cellar and a mild fruity taste with an intense nutty aftertaste.*

Morbier, Morbier, Cow's Milk - *creamy with a black layer of tasteless ash. Aroma is grassy, pungent with a rich flavour and a citrus finish.*

All prices quoted are inclusive of VAT at the current rate.

DESSERT WINES

Château Septy, Monbazillac, France

A wealth of intense sweet fruit, rich and impressive, a fitting partner to a big dessert
£7.50/100ml's - £45.00 bottle

Kika, Noble Late Harvest Chenin Blanc, South Africa

Intense with complex aromas of dried apricot, peach and hints of ginger spice and cinnamon, well matched to chocolate or hard cheese
£11.00/100ml's - £39.00 half bottle

Royal Tokaji 5 Puttonyos, Hungary

Amber colour with a nose of orange peel, figs and cinnamon, good balance to citrus desserts
£13.50/100ml's - £65.00 half litre

Muscat, Beauges de Venise, Rhone, France

Concentrated flavours of stone fruits, honey and fresh acidity so that the sweetness is not cloying
£8.75/100ml's - £32.00 half bottle

Château d'Yquem, 1er Cru Sauternes, 1998, France

Often described as the greatest sweet wine in the world, enticing nose of toasted nuts, vanilla cream and soft orange marmalade the palate is as impeccable as ever
£49.00/75ml's - £195.00 half bottle

PORTS (100ML)

Sandeman White Port (served chilled)

Deep amber, developed flavours of dried fruit with nutty finish
£7.50

Sandeman Founders Reserve Ruby

Rich red fruit aromas with a touch of age is a perfect match with cheeses
£7.50

Sandeman 10 Year Old Tawny Port

Rich red fruit aromas with a touch of age is a perfect match with cheeses
£11.50

Sandeman 20 Year Old Tawny Port

Compared to its 10 year old sibling, this wine exhibits fully evolved dried fruit - date and prune - allied to a warming hint of sweet spirit on the lingering finish.
£15.00

Sandeman Vau Vintage 1999

Full bodied, deep and intense with raspberry and blackberry fruit. Excellent with chocolate.
£15.00

COGNAC (50ML)

Hennessy, Fine de Cognac - £10.00

Hennessy, XO - £30.00

Hennessy, Paradis - £140.00

Hennessy, 250 - £160.00

Hennessy, Paradis Imperial - £220.00

ARMAGNAC (50ML)

Baron de Lustrac, 1973 - £25.00

Darroze, 12 year old - £16.00

CALVADOS (50ML)

Pays d'Auge, 6 ans d'age

Adrien Camut - £15.00