

Dessert...

Fonab Mess <i>honey, sorrel, raspberry</i>	£6.50
Pineapple Tarte Tatin <i>mascarpone, lime, vanilla ice cream</i>	£7.50
Chocolate Millefeuille <i>cherry, vanilla, pistachio</i>	£8.95
Apple Soufflé <i>crab apple, toffee (please allow 12 minutes)</i>	£8.95
Scottish Snowball <i>coconut, raspberry jam</i>	£7.50
Pear <i>sorrel, blackberry, caramel</i>	£7.50

Cheese

Five Cheeses £11.95 **Seven Cheeses** £16.50
Nine Cheeses £19.00

walnut bread, oatcakes, lavash, honeycomb, apricot

SCOTTISH CHEESE

Blue Murder, Tain, Cow's Milk
nice spicy flavour, creamy texture

Morangie Brie, Tain, Cow's Milk
creamy texture, mild, fruity and sweet flavour

Inverloch Goats, Kintyre, Goat's Milk
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

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, Sheep's Milk
toasted wheat aromas and nutty, grassy-sweet flavours

Reblochon, Haute-Savoie, Cow's Milk
semi-soft, velvety rind. Scent of the cellar, mild fruity taste, intense nutty aftertaste

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

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

Dessert Wine

Château Septy, Monbazillac, France

A wealth of intense sweet fruit, rich and impressive.

£6.00/100ml - £42.00/70cl bottle

Kika, Noble Late Harvest Chenin Blanc, South Africa

Intense with complex aromas of dried apricot, peach and hints of ginger spice and cinnamon.

£14.50/100ml - £49.00/half bottle

Royal Tokaji 5 Puttonyos, Hungary

Orange peel, figs and cinnamon, good balance to citrus desserts.

£13.50/100ml - £59.00/half litre

Rivesaltes Ambre Domaine Fontanel, France, 2007

Aged in small old oak barrels for 7 years to develop texture and complexity and a richer flavour and amber colour. Reveals exquisite fruit flavours of citrus peel, candied orange and honey.

£9.50/100ml - £59.00/70cl bottle

Château d'Yquem, 1er Cru Superieur Sauternes, France, 1990

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.

£59.00/100ml - £495.00/70cl bottle

Port

Sandeman White Port (served chilled)

Deep amber, developed flavours of dried fruit with nutty finish.

£7.50/100ml

Sandeman Founders Reserve Ruby

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

£7.50/100ml

Sandeman Late-Bottled Vintage Port, 2013

Deep flavours of Forest Fruit and spice

£10.00/100ml

Sandeman Tawny Port, 10 Year Old

Ripe fruit, jam, nuts with hints of vanilla and raisins, perfect with strong blue cheese.

£11.50/100ml

Sandeman Tawny Port, 20 Year Old

Rich yet elegant, flavours of dried apricots, honey, nuts, spices, vanilla.

£14.50/100ml

Sandeman Vau Vintage 1999

Full bodied deep and intense with raspberry and blackberry fruit

£15.00/100ml

Cognac

Hennessy, Fine de Cognac - £10.00/50ml

Hennessy, XO - £30.00/50ml

Hennessy, Paradis - £140.00/50ml

Hennessy, 250 - £160.00/50ml

Hennessy, Paradis Imperial - £220.00/50ml

Armagnac

Darroze, 12 year old - £16.00/50ml

Calvados

Pays d'Auge, 6 ans d'age

Adrien Camut - £15.00/50ml