



## DESSERT

### **TORREJAS** 🌱 12

maple caramel apples, cinnamon ice cream  
*Barbadillo Pedro Ximenez La Cilla, Andalucia, Spain 100ml 16*

### **LEMON MERINGUE WAFFLE** 🌱 12

lemon curd, Italian meringue, lemon sorbet, dill  
*2018 Oremus Tokaji Noble Late Harvest Furmint, Tokaj, Hungary 100ml 17*

### **APPLE TARTE TATIN** 🌱 10

burnt honey ice cream  
*2013 Chateau Doisy-Vedrine's 'Chateau Petite Vedrine's',  
Sauternes, Bordeaux, France 100ml 12*

### **BAKED ALASKA** 🌱 13

vanilla ice cream, blood orange, brownie, sweetmeat fudge sauce  
*NV Barbadillo Pedro Ximenez La Cilla, Andalucia, Spain 100ml 16*

### **BAKED CHEESECAKE** 🌱 9

McVitie's biscuit crust, red fruit coulis  
*2018 Oremus Tokaji Noble Late Harvest Furmint, Tokaj, Hungary 100ml 17*

### **THE FULL ELVIS** 🌱 17

PBJ, caramelised banana, Chantilly,  
all the trimmings  
*NV Sandeman 10 Year Old Tawny Port, Portugal 100ml 10.50*

### **SCOTTISH CHEESE PLATE** 🌱 12

mebrillo, crackers  
*2018 Pulenta Estate VII Gran Corte, Agrelo, Argentina 125ml 21  
(Coravin Selection)*

### **SELECTION OF ICE CREAMS & SORBETS** 🌱 6

3 scoops of your choice  
vanilla, cinnamon, burnt honey, green apple, raspberry, blackberry  
*2021 Massolino Moscato d'Asti DOCG, Piedmont, Italy 100ml 7.5*

Culinary Director Daniel Barbosa

Executive Chef Lucia Gregusova



Gluten conscious



Vegetarian



Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.