

PUDDING MENU

CLASSIC PUDDINGS

Prestonfield PINK LADY tarte Tatin, Calvados caramel, vanilla ice cream for two to share £26

Classic CRÈME brûlée £13

LEMON TART with clotted cream ice cream £14

Seasonal selection of ICE CREAM and sorbets £8.50

PUDDINGS

Strawberry PARFAIT, with ewes' milk yoghurt mousse and basil £14

Vanilla CHEESECAKE, almond streusel and blueberry compôte £14

Orange and Drambuie TIRAMISU £14

Malt CHOCOLATE MOUSSE, hazelnut praline and banana ice cream £14

Amarena CHERRY SUNDAE with chocolate brownie, cherry and mint sauce, yoghurt sorbet £14

Sommelier Recommends: Tokaji Aszú, 5 Puttonyos, Royal Tokaji, Hungary 2017 125ml £22

SET MENU PUDDINGS

Classic CRÈME brûlée

LEMON TART with clotted cream ice cream

Vanilla CHEESECAKE, almond streusel and blueberry compote

Pudding wines by the glass

	70ml	125ml
Coteaux du Layon, Carte D'Or, Domaine Des Beaumard, France 2021	5.00	9.00
Tokaji Aszú, 5 Puttonyos, Royal Tokaji, Hungary 2017	12.00	22.00
Château Doisy-Védrières, 2ème Cru Classé, Sauternes, France 2016	12.00	20.00
Château D'Yquem, 1er Cru Supérieur, Sauternes, Bordeaux, France 2003	70.00	120.00

Half Bottles of Pudding wines

Bin		£
749	Coteaux du Layon, Carte D'Or, Domaine Des Beaumard, Loire, France 2021	27.00
751	Tokaji Aszú, 5 Puttonyos, Royal Tokaji Hungary (500ml) 2017	88.00
759	Recioto della Valpolicella Classico, Roggia, Speri, Veneto, Italy (500ml) 2008	75.00
766	Hermitage Vin de Paille, M. Chapoutier, Rhône, France 1999	135.00
767	Château D'Yquem, 1er Cru Supérieur, Sauternes, Bordeaux, France 1997	330.00
770	Château D'Yquem, 1er Cru Supérieur, Sauternes, Bordeaux, France 1986	370.00
769	Château D'Yquem, 1er Cru Supérieur, Sauternes, Bordeaux, France 1990	375.00

Bottles of Pudding wines

150	Château Doisy-Védrière, 2ème Cru Classé, Sauternes, Bordeaux, France 2004	90.00
152	Château Lafaurie-Peyraguey, 1er Cru Classé, Sauternes, Bordeaux, France 2001	100.00
151	Château Climens, 1er Cru Classé, Sauternes, Bordeaux, France 2003	120.00
153	Château D'Yquem, 1er Cru Supérieur, Sauternes, Bordeaux, France 1997	660.00
154	Château D'Yquem, 1er Cru Supérieur, Sauternes, Bordeaux, France 1989	750.00
155	Château D'Yquem, 1er Cru Supérieur, Sauternes, Bordeaux, France 1986	725.00
156	Château D'Yquem, 1er Cru Supérieur, Sauternes, Bordeaux, France 2003	700.00
157	Château D'Yquem, 1er Cru Supérieur, Sauternes, Bordeaux, France 1983	800.00

CHEESE

Munster, aged Comte, Délice des Crémiers and Tomme de Savoie, herbes de Provence confit apricots and sourdough baguette £17.50

Sommelier Recommends: Quinta Do Vesuvio 2000 70ml £12.00

St Andrews Farmhouse Cheddar, Paddy's Milestone, Ayrshire Dunlop and Hebridean Blue, with rhubarb, ginger chutney and oatcakes £17.50

Sommelier Recommends: Macallan Flight Board 12yo/15yo/18yo 35ml each £95.00

Port and other fortified Wines by the 70ml glass

	£
Fonseca Guimaraens Vintage 2008	9.00
Niepoort Late Bottled Vintage 2015	7.00
Niepoort 10-year-old Tawny	8.00
Quinta Do Vesuvio 2000	12.00
Niepoort Dry White	7.00
Henriques & Henriques 10-year-old Malmsey Madeira	7.00

Bottles of Port

Quinta Do Crasto 2000 (half bottle)	35.00
Warre's 1991	90.00
Croft 1985	95.00
Graham's 1997	100.00
Quinta Do Vesuvio 2000	110.00
Fonseca 1997	110.00
Dow's 1985	175.00
Taylor's 1985	180.00
Fonseca 1985	180.00
Fonseca 1992	185.00

Digestifs

Cognac

Courvoisier VS	£8
Hennessy 1976	£27
Remy Martin VSOP	£9
Delamain 1982	£22
Hine Early Landed 1986	£24
Frapin 1993	£30

Armagnac and Bas Armagnac

Castarède VSOP	£10
St-Cristeau 1971	£20
St-Cristeau 1979	£18
Aramitz 1983	£15

Grappa

Amorosa, Jacapo Poli	£10
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Liqueur

Creme de Cacao	£7
Cointreau Noir Liqueur	£8
Limoncello	£7

Whisky 'Rare and limited'

Imperial 1996 26y.o.	£58
Macallan James Bond 60 th	
Anniversary	£95
Balvenie 30 'Rare Marriages'	£195

Whisky

Longrow 18yr	£25
Bowmore 21 'Aston Martin'	£75
Johnnie Walker Blue Label	£30

Coffee & Petit Fours £5.95

Latte, Cappuccino, Americano, Mocha, Espresso, Flat White, Hot Chocolate

Loose leaf teas & Petit Fours £5.95

Scottish Breakfast, Queen's Breakfast, Earl Grey Blue Flower, First Flush Darjeeling, Lapsang Souchong, Lazy Summer Afternoon, Rose Petal, Evening Chai, Rhubarb Rooibos, Whole Leaf Peppermint, Camomile Flowers, Lemon & Ginger, Jasmine Blossom, Lemongrass & Marigold, Mediterranean Fruits, Midsummer Dream, Gunpowder Green Tea, Chilli Cherry Rooibos

Dishes may change due to availability of produce and disruption to deliveries from our suppliers.

Food Allergies: if you have a food allergy please advise a member of staff before ordering so that we can advise you if your choice of dish includes any of the 14 key ingredients including celery, cereals, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seed, soya and sulphur dioxide

VAT is currently charged at 20%