

## PUDDING MENU

### CLASSIC PUDDINGS

Prestonfield PINK LADY tarte Tatin, Calvados caramel, vanilla ice cream for two to share £28

VANILLA crème brûlée £13

LEMON tart with passion fruit sorbet £14

Seasonal selection of ICE CREAM and sorbets £8.50

### PUDDINGS

Prestonfield's bees' salted HONEY cheesecake, oats and redcurrant £14

Roast COFFEE, sesame, caramelised chocolate gâteau £14

LIME, basil and toasted pinenut mille-feuille £14

Blackberry, VALRHONA JIVARA CHOCOLATE and hazelnut delice £14

PEAR, pecan and maple sundae £14

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

### SET MENU PUDDINGS

VANILLA crème brûlée

LEMON tart with passion fruit sorbet

Prestonfield's bees' salted HONEY cheesecake, oats and redcurrant

#### 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
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 2016	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

### CHEESES

#### FRENCH

Munster, aged Comté, Délice des Crémiers and Tomme de Savoie, herbes de Provence confit apricots and sourdough baguette, Prestonfield's bees' honeycomb £17.50

**Sommelier Recommends:** Warre's 2007 70ml £12.00

#### SCOTTISH

St Andrews Farmhouse Cheddar, Paddy's Milestone, Ayrshire Dunlop and Hebridean Blue, with rhubarb, ginger chutney and oatcakes, Prestonfield's bees' honeycomb £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 2012	9.00
Niepoort Late Bottled Vintage 2015	7.00
Niepoort 10-year-old Tawny	8.00
Warre's 2007	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
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 1970 £20  
 St-Cristeau 1979 £18  
 Aramitz 1983 £15

##### Grappa

Chardonnay Barrique £6  
 Tiganello £10

##### Liqueur

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

##### Whisky 'Rare and limited'

Ardbeg 25yr £135  
 Brora 1982 23yr £175  
 Balvenie 30yr 'Rare Marriages' £195

##### Whisky

Longrow 18yr £25  
 Glenmorangie (Cote de Beaune cask) 12yr £60  
 Bowmore 21yr 'Aston Martin' £75

##### 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, Jasmine Blossom, Rose Petal, Maple Orchard, Scottish Fudge, Evening Chai, Rhubarb Rooibos, Whole Leaf Peppermint, Camomile Flowers, Lemon & Ginger, Lazy Summer Afternoon, Smooth Pumpkin Chai, Redcurrant Green, Hazelnut Tea

*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%