

DESSERTS

CRÈME BRÛLÉE <i>Yorkshire rhubarb, Abernethy biscuit</i>	9
PROFITEROLE <i>lemon curd, pistachio</i>	9
SELECTION OF CHEESES <i>membrillo, sourdough crackers</i>	15
AFFOGATO <i>rum & raisin ice cream, sherry soaked raisins</i>	6.5
COCONUT RICE PUDDING <i>blood orange, mint</i>	8

SWEET & FORTIFIED WINE

CHÂTEAU BRIATTE, 1ER CRU, SAUTERNES <i>Bordeaux, France 2018</i>	12.5
BODEGAS LUSTAU, PEDRO XIMÉNEZ, SAN EMILIO <i>Jerez, Spain NV</i>	10.5
MANZANILLA LA GOYA BODEGA DELGADO ZULETA <i>Jerez, Spain NV</i>	8
WARRE'S OTIMA 10YO TAWNY PORT <i>Porto, Portugal NV</i>	11.5

AFTER DINNER COCKTAILS

ALL 12

**SHUCKS
LIQUEUR COFFEE**
*Hennessy, Pedro Ximenez,
Campari, Banane,
cream*

**SHUCKS
ESPRESSO MARTINI**
*The Macallan 12 Double
Cask, Tonka Bean,
Mr Black Coffee Liqueur*

CRANACHAN
*Bowmore 12, Hennessy VS,
raspberry, honey, lemon,
vanilla, clarified*
**contains dairy/oats*

HOT DRINKS

ALL 3.5

**TIN DONKEY COFFEE/TEA
& INFUSIONS** *fudge*

HOT CHOCOLATE
SCOTTISH BREAKFAST
EARL GREY TEA
PEPPERMENT TEA
YUNNAN GREEN TEA
DECAFFEINATED TEA

Please inform your server if you have any allergies or dietary requirements.
A discretionary service charge of 12.5% will be included on the bill.