

Desserts, Coffees & After Dinner Drinks

Dessert

Apple Mousse, Toasted Meringue & Honey Oat Biscuit

Granny Smith Sorbet, Spiced Rum & Blackberry Syrup 8

Sticky Toffee Pudding

Caramel Sauce, Nobles Vanilla Ice Cream (v) 6.5

St Andrews Farmhouse Cheddar

Pickled Apple, Honeycomb, Candied Walnuts, Mini Oatcakes 8

Affogato

Nobles Vanilla Ice Cream, Espresso & Homemade Shortbread (v) 5.5

Add a liqueur from 3

Nobles House Sorbet

Ask staff what flavour, always vegan! (vg) 5

Dessert Wine

	75ml	Bottle
NV Campbell's Rutherglen - Muscat - Victoria, AUS	7.50	36.00
2013 Nederburg Noble Late Harvest, ZFA	8.50	40.00

Ports, Brandies & Liqueurs

Cockburn's Ruby Port (50ml)	19%	4.00
Kopke Ruby Port (50ml)	19.5%	4.00
Grahams Tawny (50ml) 10 yr old	20%	6.00
Martell	40%	4.00
Remy Martin	40%	5.50
Hennessy	40%	5.50
Grand Marnier	40%	3.50
Drambuie	40%	3.50
Cointreau	40%	3.80
Chambord (50mls)	16.5%	4.60
Baileys (50mls)	17%	4.00
Kahlua	20%	3.70
Frangelico	20%	3.70
Disaronno	28%	3.90
Akashi Plum Saké (50mls)	14%	7.00

Locally Sourced Roasters -

-William & Johnson Coffee Co. *Leith*

-The Source Coffee Co. *Edinburgh*

-Dear Green, *Glasgow*

(Ask your server which we're using this week!)

Espresso	2.00
Double Espresso	2.40
Long Black	2.40
Latte, Cappuccino or Flat White	2.60
Hot Chocolate or Mocha	2.80
Vegan Hot Chocolate	
<i>Soya Milk/ Oat Milk</i>	3.00
Macchiato	2.40
Piccolo	2.40
<i>Decaf/ Soya/ Oat/ Extra Shot</i>	0.45
Liqueur Coffee	From 6.40
Hot Chocolate Rum	From 6.40
Ice Coffee	
<i>Milk/ Soya Milk/ Oat Milk</i>	3.00

Organic & Fair Trade Loose Leaf Tea All 2.60

Breakfast, Earl Grey & Blue Flower, Darjeeling, Rooibos, Rooibos Citrus,
Blooming Marvellous Green, Chamomile, Peppermint & Lemongrass & Ginger Twist

* Please let us know if you have any food allergies

*10% discretionary service charge will be added to tables of 6 or more