

# After Dinner

## Dessert

**Lemon & royal earl grey savarin** whipped cream **8 (v)**  
*add a liqueur from 3*  
*allergens : gluten, dairy*

**Rhubarb cheese cake 8 (v)**  
rhubarb compote & strawberry coulis  
*allergens: dairy, gluten*

**Affogato 5.5 (v)**  
vanilla ice cream, espresso & homemade shortbread **5.5 (v)**  
*allergens: gluten, dairy*

**Dark chocolate, walnut & cashew brownie 7.5 (v)**  
vanilla ice cream  
*allergens: gluten, dairy, nuts*

**House sorbet 5 (vg)**  
*flavours changes weekly, please ask your server*

## After Dinner cocktails

**Rusty Nail**  
Monkey shoulder & Drambuie **8.5**

**Honeysuckle**  
Martell, espresso, cacao blanc, honey & nutmeg **7.5**

**The Ferrero**  
Bailey's, kahlua, frangelico, espresso **7.5**

## Coffee

**The Source Coffee Co. Edinburgh**  
Southside Blend *Origins, India, Honduras & Brazil*  
Decaf, *Fina La Laja, Origins Mexico*

Espresso **2.2**  
Double Espresso **2.5**  
Long Black **2.5**  
Latte, Cappuccino or Flat White **2.8**  
Hot Chocolate or Mocha **2.9**  
Vegan Hot Chocolate **3**  
Macchiato Or Piccolo **2.5**  
*Decaf/ Extra Shot 0.40*  
Liqueur Coffee from **6.4**  
Hot Chocolate Rum from **6.4**  
Ice Coffee  
*Milk/Oat Milk 3*

## Organic & Fair Trade Loose Leaf Tea

Breakfast, Earl Grey & Blue Flower, Darjeeling,  
Rooibos, Rooibos Citrus, Blooming Marvellous Green,  
Chamomile, Peppermint & Lemongrass & Ginger Twist  
All **2.8**

\* Please let us know if you have any food allergies

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