

# After Dinner

## Dessert

### **Dark Chocolate Choux Pastry 7.5 (v)**

chocolate chantilly, house made bramble jam, scottish brambles  
*allergens: gluten, dairy, egg*

### **Mulled Poached Plum 8 (v)**

porter sabayon, rum anglaise & maple honeycomb  
*allergens : alcohol, dairy, egg*

### **Chestnut & Quince Cheesecake 8**

poached quince, quince gel, candied chestnut  
*allergens: dairy, gluten, nuts, alcohol*

### **Affogato 5.5 (v)**

vanilla ice cream, espresso & homemade shortbread  
*allergens: gluten, dairy*

### **House Sorbet 5 (vg)**

*flavours changes weekly, please ask your server*

## After Dinner Cocktails

### **Rusty Nail**

Monkey Shoulder & Drambuie **8.5**

### **The Ferrero**

Balieu's, Kahlua, Frangelico, Espresso **7.5**

### **Chocolate Orange Negroni**

Grand Marnier, Martini Rosso, Campari, Bitters **9**

## Coffee

### **The Source Coffee Co. Edinburgh**

Southside Blend *Origins, India, Honduras & Brazil*  
Decaf, *Fina La Laja, Origins Mexico*

Espresso **2.3**

Double Espresso **2.6**

Long Black **2.6**

Latte, Cappuccino or Flat White **2.9**

Hot Chocolate or Mocha **3.0**

Vegan Hot Chocolate **3.0**

Macchiato Or Piccolo **2.6**

*Decaf/ Extra Shot 0.40*

Liqueur Coffee from **6.5**

Hot Chocolate Rum from **6.5**

Ice Coffee

*Milk/Oat Milk 3*

## Organic & Fair Trade Loose Leaf Tea

Breakfast, Earl Grey & Blue Flower, Darjeeling,  
Rooibos, Blooming Marvellous Green, Gunpowder Green  
Chamomile, Peppermint & Lemongrass & Ginger Twist  
All **2.9**

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

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