

# After Dinner

## Dessert

### **Sticky Toffee Pudding 7.5**

whisky toffee sauce, homemade vanilla ice cream  
*allergens : dairy, eggs, gluten*

### **Chocolate Roulade 7.5**

spiced orange, caramel & ginger ice cream  
*allergens : nuts, dairy*

### **Quince & Coconut Pavlova (vegan) 7.5**

coconut whipped cream, meringue, spiced apple sorbet  
*allergens :*

### **Mellis Cheese Selection 10**

st andrews farmhouse cheddar, clava brie, lanark blue, arran oaties,  
raisin & walnut chutney  
*allergens : dairy, gluten, nuts*

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

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

### **House Sorbet (vegan) 5**

*flavours changes weekly, please ask your server*

## After Dinner Cocktails

### **Rusty Nail**

Monkey Shoulder & Drambuie **8.5**

### **The Ferrero**

Balieu's, Kahlua, Frangelico, Espresso **8**

## 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