

After Dinner

Dessert

Sticky Toffee Pudding 7.9 (v)

whisky toffee sauce, homemade vanilla ice cream

allergens : dairy, eggs, gluten

Rum Banana & Chocolate Tarte 7.9 (v)

dulce du leche ice cream, chocolate tuile, caramel sauce

allergens : gluten, dairy, egg, sulfites

Almond & Vanilla Rice Pudding 7.9 (vg)

roasted rhubarb, orange & rhubarb compote, almond tuile

allergens : nuts (almonds), gluten

Petit Fours 7.5

selection of homemade mini desserts & espresso

allergens : please ask your server

Mellis Cheese Selection 10 (v)

st andrews farmhouse cheddar, clava brie, lanark blue, arran

oaties, raisin & walnut chutney

allergens : dairy, gluten, nuts

Affogato 6 (v)

vanilla ice cream, espresso, homemade shortbread

allergens: gluten, dairy

House Sorbet/ Ice Cream 5.5 (vg)/ (v)

flavours changes weekly, please ask your server

After Dinner Cocktails

Rusty Nail

Monkey Shoulder & Drambuie **8.5**

The Ferrero

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

Coffee

The Source Coffee Co. Edinburgh

Southside Blend *Origins, India, Honduras & Brazil*

Decaf, *Fina La Laja, Origins Mexico*

Espresso **2.50**

Double Espresso **2.80**

Long Black **2.80**

Latte, Cappuccino or Flat White **3.20**

Hot Chocolate or Mocha **3.40**

Vegan Hot Chocolate **3.40**

Macchiato Or Piccolo **2.90**

Decaf/ Extra Shot 0.40

Liqueur Coffee from **6.50**

Hot Chocolate Rum from **6.50**

Ice Coffee **3.40**

Milk/Oat Milk

Organic & Fair Trade Loose Leaf Tea

Breakfast, Earl Grey & Blue Flower, Darjeeling,

Rooibos, Blooming Marvellous Green, Gunpowder Green

Chamomile, Peppermint & Lemongrass & Ginger Twist

All **3.00**

* Please let us know if you have any food allergies

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