



Noon 'til ten

bar & lounges - restaurant - terraces - in-room dining

DESSERTS

Saffron and Chardonnay poached pear, tonka bean,
crème fraîche, almond crunch (GF) £8.50

Grand Marnier & almond cake, sugar shards,
passionfruit sorbet (GF) £8.95

Cherry & pistachio Eton Mess, pistachio ice cream (GF) £8.95

Ice cream and local berries (GF) £5.95

Scottish cheese selection, oatcakes, grapes,
house chutney (GF*) £13.75

Bay leaf & vanilla pannacotta, chocolate soil,
brandy snap, Rufflets' rosehip gel £8.95

A discretionary 10% service charge will be added to your bill.

**GF - gluten free with amendments*