Sweet Treats.

Rhubarb & tonka bean crème brûlée w/shortbread ♥	8.45
Sticky toffee pudding w/ toasted pecan miso caramel & vanilla ice cream ♥	8.45
Double scoop of ice cream or sorbet ♥ (Choose from vanilla, chocolate or strawberry) **ADD A FLAKE**	6.95 **0.50**
Belgian chocolate delice w/ pistachio crumb & amari cherries	8.95
Affogato w/ espresso over ice cream (Vegan ice cream available) ♥ **ADD RUM RAISINS & BISCOFF CRUMB** **ADD BAILEYS OR COFFEE LIQUEUR**	6.95 **1.95** **2.45**
Scottish cheeseboard, Morangie Brie, Blue Murder, Isle of Mull cheddar, red onion chutney & Peter Yard crackers	11.95
Vegan ginger cake, rum soaked raisins & cinnamon caramel sauce **VE**	8.95

DESSERT COCKTAILS

White Polish w/ Belvedere Dirty Brew Coffee, Tia Maria, milk cream, vanilla syrup	8.95
Cranachan Flip w/ Liquid Oats, Highland Moon Rawberry, egg, sugar, Peychaud Bitters, fresh raspberries	8.95
Blood Orange Negroni w/ Whitley Neill Blood Orange, Antica Formula, Carpano Vermouth, orange bitters	7.95
Tiramisu Martini w/ Angostura 3 year old rum, Tia Maria, espresso, cream, sugar syrup	8.95

BOOZY COFFEE

Irish Coffee w/ Busker	5.50
Gaelic Coffee w/ Dalmore 12	5.50
Caribbean Coffee w/ Bacardi Caribbean Spice	5.50
Velvet Coffee w/ Disaronno Velvet	5.50

LOVE LOCAL

Two Courses 18.95 Three Courses 23.95
Enjoy a main course + nibble/
small plate or sweet treat

Dishes marked with a '♥' are included.

Available Mon–Thurs from 12pm
Fri 12pm–4pm

V vegetarian **VE** vegan

Please inform your server of any allergy or special dietary requirements.
Gluten free alternatives available. Separate Vegan and Kids menus are available.
We locally source, freshly prepare & forge great relationships with all our suppliers.
We cook all our food fresh, so please be patient & we hope it will be worth it.
If you're in a hurry, please let us know.

We apply an 10% discretionary service charge to your bill which is
shared amongst the kitchen, bar and serving team. Thank you.