
SWEETS

PRUNE AND HONEY CAKE (v) 8.5
Saffron Orange Custard, Molasses Ice Cream

CARAMELISED

APPLE TART (v) (vg available)..... 8.5
*Almond Brittle, Rum Raisins,
Cinnamon Chantilly Cream*

TIRAMISU (v) 8.5
Mascarpone Mousse, Marsala Wine

SPICED PARFAIT (v) 8.5
Candied Orange, Filo

SELECTION OF SCOTTISH CHEESE (v) 14
Honeycomb, Apple Chutney, Oatcakes

SELECTION OF STEWART TOWER DAIRY ICE CREAM AND SORBET

(v) (vg available) 5.5
Ask Your Server for Today's Flavours

APERITIFS

AVERNA AMARO SICILIANO 10
Citrus, Herbaceous, Chocolate

AMARO MONTENEGRO 9.5
Bitter, Spicy, Herbaceous, Floral

FERNET BRANCA 12
Dry, Oak, Pepper, Aromatic

PORT OF LEITH, WHITE PORT 9
Sweet, Floral, Stone Fruits



(v) vegetarian (vg) vegan. Ref: 11/24.

We prepare and serve food and drinks that may contain food allergens. In conjunction with our food suppliers take every care in preparing your meal and drinks. Our kitchen and bar operations involve shared cooking and preparation areas. Food and drink variations may occur due to ingredient substitutions, recipe revisions, and/or preparation methods. For these reasons, we cannot guarantee that food and drink menu items will be completely free of allergens. If you have a food allergy or intolerance or Coeliac disease, please speak to one of our managers about the specific ingredients before you order.

A discretionary service charge of 10% will be added to your bill, with 100% of this optional amount going directly to our team