





## DESSERT

- TORREJAS** maple caramel apples, cinnamon ice cream  12  
*NV 'Legacy of Australia', Pedro Ximénez XXXO, Dandelion Vineyards 50ml* 9
- LEMON MERINGUE WAFFLE** lemon curd, Italian meringue, lemon sorbet, dill  12  
*2019 Oremus Tokaji Noble Late Harvest Furmint, Tokaji, Hungary 50ml* 12
- HOMEMADE TIRAMISU** coffee, mascarpone, Bowmore single malt whisky, cocoa powder, buttermilk waffle  14  
*NV 'Legacy of Australia', Pedro Ximénez XXXO, Dandelion Vineyards 50ml* 9
- CHOCOLATE GANACHE** sesame ice cream, chocolate soil   12  
*NV 'Legacy of Australia', Pedro Ximénez XXXO, Dandelion Vineyards 50ml* 9
- 'THE FULL ELVIS'** PBJ, caramelised banana, Chantilly, all the trimmings  17  
*2013 Chateau Doisy-Vedrines 'Chateau Petite Vedrines', Sauternes, Bordeaux, France 50ml* 7
- WEE COMRIE CUSTARD** pickled walnut, fresh apple, homemade chutney, biscuits  10  
*NV Sandeman 10 Year Old Tawny Port, Portugal 50ml* 8
- SELECTION OF ICE CREAMS & SORBETS**  6  
3 scoops of your choice vanilla, cinnamon, burnt honey, green apple, raspberry, blackberry  
*2013 Chateau Doisy-Vedrines 'Chateau Petite Vedrines', Sauternes, Bordeaux, France 50ml* 7

Executive Chef Jessica Luis



Gluten free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.