

MENU

DESSERTS

Dark chocolate and espresso pavé, 21 y.o. Glengoyne brambles, maple ice cream

Dark chocolate fondant, bitter orange, Glengoyne brambles

Chocolate and amaretti pavé, Scottish bramble, caramel ice cream

Chocolate and orange mousse, macerated blackcurrant, orange marmalade ice cream

Scottish raspberry bavarois, pistachio praline, candied orange zest, lemon

Bramble bavarois, Glengoyne brambles, Honeygar ice cream

Strawberry parfait, macerated strawberry, white chocolate

Mango parfait, vanilla crème fraîche, oat crumb

Coconut semifreddo, mango compote, toasted coconut

Baked cheesecake, salted toffee, macerated raspberry

Garden sage panna cotta, blueberry, toffee, chocolate ice cream

Tonka bean panna cotta, beetroot lime ganache, strawberry caviar pearls

Lemon posset, gin and tonic sorbet, Scottish strawberry

Passion fruit and cardamom brûlée, orange sorbet, pistachio praline