

Our Desserts

White chocolate parfait with dark chocolate sauce & fresh honeycomb*

6.0

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Raspberry Eton Mess* 5.5

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Gooseberry creme brûlée with shortbread* 5.5

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Courthouse Sundae: Summer berries, raspberry ripple ice cream, biscuit crumble & whipped cream*

6.0

All berries are from Blacketyside Farm

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Selection of three House Ice Creams

coconut, strawberry, chocolate, vanilla, pistachio, rum & raisin, raspberry ripple, tablet, passion fruit sorbet, lemon sorbet*

5.0

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Cheesecake of the day served with ice cream & cream

6.0

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Affogato with or without Bailey's Liqueur

An Italian Classic of vanilla ice cream drenched in a shot of hot espresso

4.0/6.0

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Scottish Cheese Board, Oatcakes, House Chutney, Celery, Grapes & Bread

*7.0

Add Taylor's 10 Year Old Tawny Port

4.90

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*These dishes can be served Gluten free, please advise your server.

Our Coffee

COFFEE

Americano

Reg Lrg

2.00 2.30

Flat white

2.30

Latte

2.30

Cappuccino

2.30 2.60

Macchiato

1.90

Espresso

1.90 2.10

Mocha

2.30

Flavoured Latte

2.50

Available in Gingerbread, Caramel, Cinnamon, Hazelnut & Vanilla

TEAS

1.95

Loose leaf & served in a teapot with china teacups.

Breakfast Tea

Rose petals

Earl Grey Blue Mallow Flower

Chamomile

Peppermint tea

Darjeeling

Green Oliphant tea

Rooibos

Hibiscus, Apple, Rosehip and Orange peel Infusion

GROWN UP COFFEES

Liqueur Coffee

4.90

A shot of your favourite liqueur, our delicious 100% Arabica coffee, topped with fresh double cream.

Irish (*Jamesons*)

Caribbean (*Tia Maria*)

Gaelic (*Glavya or Drambuie*)

Mexican (*Kahlua*)

Parisian (*Brandy*)

Italian (*Disaranno*)