

## Our Desserts

Chocolate pot, orange compote & fresh cream\*6.0

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Lemon posset served with poppy seed shortbread\*5.5

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Spiced apple brûlée with garibaldi biscuit\* 5.5

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Courthouse Sundae: Caramel shortcake, toffee sauce, vanilla ice cream,  
fresh cream

6.5

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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

Loose leaf & served in a teapot with china teacups.

1.95

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*)