



Desserts

25th April 2012 – subject to change

Vanilla Crème bruleè, shortbread 5.50

Sticky toffee pudding, butterscotch sauce 5.50
cream or vanilla ice cream (or both!)

Treacle tart, clotted cream ice cream 5.50

Chocolate fondant, whipped cream & pecan praline 5.50
(Please allow 20 minutes)

Vanilla cheesecake, pomegranate syrup 5.50

ICE CREAMS & FRUIT SORBETS

From Farmhouse Ice cream, Over Langshaw, Galashiels
made with locally sourced ingredients

Ice-cream 3.50

Vanilla - or - Chocolate & Hazelnut

Sorbet 4.00

Mango & pineapple - or – Raspberry

SELECTION OF CHEESE

Oatcakes, crispbread & banana, date & tamarind chutney

Munster Fermier, Alsace, France - sweet & sticky, soft, cows' milk

Selles Sur Cher, Val-de-Loire, France - sour & salty, some sweetness, semi-soft, goats' milk

Bells Bluemin White, Thirsk, England - Creamy & Delicate, soft, cows' milk

Gouda Vintage - Holland, sweet & fruity hard cheese, matured for four years

Basquitou, Basque region, France - oily, olive like, nutty, slightly meaty & fruity, sheeps' milk

Three for 8.75

Five for 12.25

Selection of LIQUEUR COFFEES from 5.10

PUDDING WINES

Pedro Ximenez Dessert Sherry, Spain 50 ml 3.05

Trentham Estate Noble Taminga 2006 Australia half btl 16.95 , 125ml 5.95

Sauternes, Chateau La Chartreuse 2005 Bordeaux France half btl 24.95, 125ml 9.00

Chateau Tirecul La Graviere, Cuvee Madame 2001 France (50cl) 77.00

Recioto Della Valpolicella, Tomassi Vigneto Fiorato 2005 Italy half btl 27.50

Gunderloch Auslese Riesling 2003 Germany half btl 29.00