LIQUEUR COFFEE

IRISH COFFEE Slane's Irish whiskey, strong black coffee, a touch of sugar & whipped double cream	8.00
SWAP SLANE IRISH WHISKEY FOR ONE OF THE FOLLOWING:	
Courvoisier, Cointreau, Naked Malt, Frangelico* or Tia Maria (*Contains nuts)	
IRISH CREAM LATTE	7.00
Bailey's Irish Cream Liqueur, a shot of espresso and perfectly steamed milk	
DIGESTIFS	
MOUNT GAY XO TRIPLE CASK BLEND	7
HIGHLAND PARK 18	19
RÉMY MARTIN XO	20
HOT BEVERAGES	
ESPRESSO	2.95
AMERICANO	$3^{.25}$
MACCHIATO	$3^{.15}$
WHITE COFFEE	$3^{.65}$
CAPPUCCINO	$3^{.65}$
LATTE	$3^{.65}$
MOCHA	$4^{.00}$
HOT CHOCOLATE	$4^{.00}$
TEA SELECTION: Blended, green tea, chamomile, earl grey, forest fruits, peppermint, decaf	$2^{.50}$

DESSERTS 7.45PISTACHIO & ALMOND CAKE Rich pistachio & ground almond cake, white chocolate & rose petal ganache, raspberry coulis and almond crisp **5**.95 RASPBERRY SORBET vg Raspberry sorbet, fresh raspberries and sweet vegan almond cookie GLAYVA CHOCOLATE CAKE 7.45Rich dark chocolate & almond cake, chocolate ganache, glazed banana steeped in Glayva and ginger tuile 7.45PASSION FRUIT BRULEE Passion fruit creme brûlée and coconut macaroon HIGHLAND PARFAIT 7.45Raspberry, honey, oats & Scotch whisky parfait, almond & oat crumble, oat chips and fresh raspberries STICKY TOFFEE PUDDING v 7.45Rich date & toffee pudding, butterscotch sauce, Biscoff crumble and vanilla ice cream 7.45BURNT BASQUE CHEESECAKE Baked vanilla & lemon cheesecake, coconut tuile, mango gel, whipped white chocolate and coconut ganache 5.95 AFFOGATO GF Vanilla ice cream, hot shot of espresso and home-made fudge $4^{.00}$ + ADD A LIQUEUR TO YOUR AFFOGATO Your choice of Courvoisier, Disaronno Amaretto, Cointreau or Cazcabel coffee liqueur CITIZEN CHEESE BOARD $11^{.45}$ Isle of Mull cheddar, Golden Cross goats' cheese, Strathdon Blue and Organic Connage Clava. Served with oatcakes, plum & apple chutney and grapes (Gluten free when served with gluten free oatcakes)

