

PUDDINGS

Dark Belgian chocolate tart <i>orange marmalade ice cream</i>	8.50
Deconstructed Marjolaine, <i>with chocolate sponge, tonka bean ice cream, chocolate ganache praline snow, nut meringue shards and raspberry gel</i>	8.95
Passion fruit & mascarpone trifle	8.25
Fresh Scottish berries, <i>frozen peach & amaretto sabayon, lemon curd</i>	8.50
“Eton mess” <i>Lavender meringue, Grampian strawberries</i>	7.95
Kir Royale sorbet	7.00
Homemade ice cream & sorbet <i>Ice cream – vanilla; Seville orange marmalade; Calvados Sorbet – cassis; mango</i>	2.00 per scoop
Witchery pudding selection <i>Chocolate tart, Deconstructed Marjolaine, Fresh Scottish berries, Vanilla crème brûlée, Orange & tonka bean ice creams</i>	12.95
Selection from today's cheeseboard	13.50