the black grape

PUDDINGS

black forest, / **£9.5**
chocolate chantilly, cherry sorbet & hazelnut crumb

lemon meringue, / **£9.5**
white chocolate crumb, lemon curd crema & italian meringue

salted caramel affogato, / **£7.5**
espresso & caramel sauce

ICE CREAM & SORBET

ice cream	**sorbet**
salted caramel	zesty lemon
rum & raisin	blackcurrant & cherry
vanilla	

2 scoop £5.0 / 3 scoop £7.0

CHEESE

enjoy our cheese board from I.J. Mellis served with a selection of biscuits, date jam & candied walnuts.

3 cheese / **£14.5**

baron bigod,
nutty & golden British brie style cheese

murcia al vino,
textured & firm goat's milk cheese matured in red wine

strathdon blue,
salty & tangy with a creamy texture

AFTER DINNER DRINKS

port of leith, / **£8.75**
tawny reserve port (50ml)

pedro ximenéz sherry (50ml) / **£9.75**

remy martin vsop (25ml) / **£6.75**

mount gay xo (25ml) / **£6.75**

macallan 12 double cask (25ml) / **£8.75**

balvenie 14 caribbean cask (25ml) / **£10.3**

DESSERT COCKTAILS

golden slumber / **£13.0**
macallan 12yo double cask | malt | coconut rum | chocolate bitters

strawberries & cream / **£12.5**
mascarpone fat washed moskovskya vodka | sherry | white chocolate | vanilla | strawberry

small plates, wine & good times

please ask your server if you have any allergy or dietary requirements. please be aware our kitchen does contain nuts & other allergens. full allergen menu available on request.