



THE
GLASSHOUSE
AT CROMLIX

DESSERTS

Sheep's Milk Parfait <i>Perthshire Strawberry, Celery, Vanilla</i>	£12.50	Warm Taleggio DOP <i>Bacon, Caramelised Onion & Potato Tart</i>	£13.50
Orange & Olive Oil Cake <i>Candied Pistachio, Citrus Labneh</i>	£11.50	"Milk & Honey" Ice Cream & Sorbet, <i>Tuile</i>	£9.50
Valrhona Dulcey Chocolate <i>Green Apple Miso, Palmier</i>	£12.50	Coffee & Petit Fours	£7.50

DESSERT WINES

Chateau Delmond Sauternes 2018 (37.5cl) <i>Bordeaux, France</i>	£9/44	Torres 'Floralis' Moscatel NV (50cl) <i>Penedes, Spain</i>	£9/47
La Tour Vielle Banyuls (Red, 50cl) 2019 <i>Languedoc-Roussillon, France</i>	£10/56	Ats Cuvée Late Harvest Tokaji 2020 (37.5cl) <i>Tokaji, Hungary</i>	£14/65

(V) Vegetarian (VG) Vegan (GF) Gluten Free. Please ask a member of the team if you have any dietary requirements or allergies. We endeavour to use local produce whenever we can. Where possible produce comes from our kitchen gardens or Cromlix estate. Please be understanding if certain items are not available as our produce is purchased or picked daily.

A discretionary 12.5% service charge will be added to your bill, 100% of which goes to our team members.