



THE
GLASSHOUSE
AT CROMLIX

DESSERTS

Cromlix Mess (v) <i>White Chocolate & Bay Mousse, Raspberry Ripple Ice Cream, Shortcake, Compote</i>	£12.50	Almond Croissant (v) <i>Homemade Pastry, Roasted Stone Fruit, Creme Brulee Ice Cream</i>	£11.50
Valrhona Chocolate & Hazelnut Delice <i>Honey Ice Cream, Honeycomb, Cherry</i>	£14.00	Cromlix Ice Cream & Sorbets (v) <i>Vanilla Tuile</i>	£9.50
Katy Rodgers Creme Fraise Tart (v) <i>Strawberry Sorbet, Kataifi Pastry</i>	£12.00	British & Continental Cheese Trolley <i>Homemade Fruit Loaf, Chutney, Crackers</i>	£15.00
		Coffee & Petit Fours	£7.50

DESSERT WINES

Chateau Petit Vedrines Sauternes 2016 (37.5cl) <i>Bordeaux, France</i>	£9/38	Torres 'Floralis' Moscatel NV (50cl) <i>Penedes, Spain</i>	£9/47
La Tour Vielle Banyuls (Red, 50cl) 2019 <i>Languedoc-Roussillon, France</i>	£9/56	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 10% service charge will be added to your bill, 100% of which goes to our team members.