



THE
GLASSHOUSE
AT CROMLIX

DESSERTS

Chocolate Orange Torte, Mandarin Purée,
Hazelnut Feuilletine, Cointreau Ice Cream (D,E,G,N) **£12.50**
Pairs perfectly with Torres Moscatel £8.00

Christmas Pudding Crème Brûlée,
Brown Butter Spiced Shortbread (D,E,G) **£11.00**
Pairs perfectly with Chateau Delmond Sauternes £10.00

Lemon Parfait, Lemon Curd, Nutmeg Sorbet, Shortbread Crumb
Meringue, Nutmeg Glass (D,E,G) **£11.50**
Pairs perfectly with Ats Cuvée Late Harvest Tokaji £14.00

Montagnolo Affine, Spiced Treacle Tart,
Pickled Walnuts, Quince (D,E,G,N) **£13.50**
Pairs perfectly with Taittinger Nocturne Champagne £19.00

Selection of 'Milk & Honey' Ice Cream & Sorbet, Vanilla Tuile (D,G) **£9.50**

Coffee & Petits Fours **£7.50**

DESSERT WINES

Chateau Delmond Sauternes 2018, Bordeaux, France
75ml **£10**
375ml **£50**

Torres 'Floralis' Moscatel NV, Penedes, Spain
75ml **£8**
500ml **£52**

Ats Cuvée Late Harvest Tokaji 2020, Tokaji, Hungary
75ml **£14**
375ml **£68**

La Tour Vielle Banyuls (Red) 2019, Languedoc-Roussillon, France
75ml **£10**
500ml **£56**

Allergen Key - Celery (Ce), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L)
Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P) Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd)

Please Inform 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.