



THE
GLASSHOUSE
AT CROMLIX

DESSERTS

Tarte Bourdaloue, Rum & Raisin Ice Cream, Brambles (D,E,G,N) **£12.50**

Pairs perfectly with Torres Moscatel £8.00

Valrhona Azelia Chocolate, Hazelnut, Sesame, Cherry Ripple Gelato (D,E,G,N,S) **£12.50**

Pairs perfectly with Lustau Pedro Ximénez Sherry £6.00

Coconut Panna Cotta, Mandarin Jelly, Pineapple, Lime & Vanilla (N) **£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.