

LOCH FYNE

DESSERT

PASSION FRUIT CHEESECAKE

classic crumbly biscuit base

TRADITIONAL CRÈME BRÛLÉE (V)

with homemade honey oat cookies

BAKED CHOCOLATE TART*

and Baileys mascarpone

WARM APPLE TART (Vg) (N)

served with Amore Di Gelato vanilla ice cream
or vegan vanilla ice cream (Vg)

LOCH FYNE ETON MESS

raspberry & white chocolate meringue,
strawberries and whipped cream

AMORE DI GELATO ICE CREAMS & SORBETS (V)

ask us for today's selection and allergen information

SCOTTISH CHEESE PLATE

a selection of cheeses, red onion chutney
and traditional Scottish oatcakes

Add a glass of port

Full allergen information on the ingredients in the food we serve is available upon request. Dishes may vary from those shown due to seasonal availability of ingredients.

(V) suitable for vegetarians. (Vg) suitable for vegans. (*) contains alcohol. (N) contains nuts. See À la carte menu for additional terms and conditions.

LOCH FYNE

DESSERT

AFTER DINNER DRINKS

Liqueurs and spirits are served in
25ml measures or multiples thereof.

TAYLOR'S LBV PORT

FERNANDO DE CASTILLA
PEDRO XIMINEZ

GRAND MARNIER

LAZZARONI AMARETTO

REMY MARTIN VSOP

BAILEYS

PATRON XO CAFÉ

COURVOISIER XO

HOT DRINKS

AMERICANO

CAPPUCCINO

LATTE

MACCHIATO

MOCHA

ESPRESSO

Single, Double

HOT CHOCOLATE

TEA

Selection of teas available

Liqueur coffees also available,
ask your server for details