



THE
GLASSHOUSE
AT CROMLIX

DESSERTS

Cromlix Mess <i>Poached Rhubarb, Meringue, Chantilly Cream, Strawberries</i>	£11.50	Apple Tart <i>Vanilla Ice Cream, Whisky Cream, Oat Crumb</i>	£10.50
Choux au Craquelin <i>Dark Chocolate Cremeux, White Chocolate Namelaka, Coffee Ice Cream</i>	£11.00	Cromlix Ice Cream & Sorbets <i>Vanilla Tuile</i>	£9.50
Ricotta <i>Kataifi Pastry, Manuka Honey, Pistachio Crumb, Pistachio Ice Cream</i>	£12.00	Scottish & European Cheese Trolley <i>Homemade Fruit Loaf, Chutney, Sourdough Crackers</i>	£15.00
		Coffee & Petit Fours	£5.50

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 allergens. 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.