



THE
GLASSHOUSE
AT CROMLIX

DESSERTS

Pine Nut Curd, Green Apple & Fennel Jelly, Benedictine, Spiced Pumpkin	£12.50	Montagnolo Affine, Spiced Treacle Tart, Pickled Walnuts, Quince	£13.50
Fresh Figs, Cromlix Honey, Mascarpone Crèmeux, Hazelnut & Choux	£11.50	Selection of “Milk & Honey” Ice Cream & Sorbet, Tuile	£9.50
Valrhona Guanaja 70% Chocolate, Pain d'épices, Mango & Ginger	£12.50	Coffee & Petit Fours	£7.50

DESSERT WINES

Chateau Delmond Sauternes 2018 (37.5cl) Bordeaux, France	£9/44	Torres 'Floralis' Moscatel NV (50cl) Penedes, Spain Ats Cuvée Late	£9/47
La Tour Vielle Banyuls (Red, 50cl) 2019 Languedoc-Roussillon, France	£10/56	Harvest Tokaji 2020 (37.5cl) Tokaji, Hungary	£14/65

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.