




## DESSERTS

**Vanilla Panna Cotta**  6  
Homemade, indulgent panna cotta garnished with fresh berries, lemon balm & edible flowers

**Pineapple Upside Down Cake** 6  
Homemade childhood favourite - accompanied by a fresh, zingy citrus salsa, coconut and lime gels, citrus sorbet and drizzled with a rum and coconut syrup

**Homemade Chocolate and Mascarpone Sponge Cake** 6  
Home baked and covered in chocolate glaze, drizzled with honey and scattered with pecans and pistachios

**I.J. Mellis Cheeseboard**  10  
A selection of finest Scottish cheeses from Edinburgh's premier cheesemonger, accompanied by quince jelly, Pittenweem oatcakes, chutney & apples  
**\* Quince Charming** - Whitley Neill Quince gin, Triple Sec, lime gomme and bitters.  
A fantastic quince cocktail accompaniment to your Scottish cheeses 9.5

**Cider Poached Pears**  6  
Poached to perfection in Thistly Cross craft cider and accompanied by dark chocolate ganache and fruit gel

**Lemon Tart** 6  
Homemade lemon tart, garnished with torched Italian meringues and raspberry four ways

## DESSERT COCKTAILS

**Nona's Espresso Martini** 9.5  
Amaretto, Ketel One, Kahlua, Cold Brew, vanilla gomme

**Masquerade Balls** 9.5  
Boe Peach and Hibiscus gin, rose prosecco.

**Amelie's Can't Can't**  **SOVEREIGN SOBRIETY**  6  
Pink grapefruit, lemon, gomme, lemonade, mint sprig.

 Vegan  Gluten Free

*\*any bread item can be swapped for a gluten free bread on request  
for any other dietary requirements/allergies please discuss with events team*