

## CHEESE AND SAVOURIES

Selection of three cheeses  
with biscuits and piccalilli  
£16.50

Welsh rarebit  
£7.00

## ICE CREAMS AND SORBETS

£4.00 per scoop

**Ice creams**  
rhubarb ripple, strawberry, pistachio

**Sorbets**  
blood orange, morello cherry, coconut and lime

Honeycomb ice cream £11.50  
with hot chocolate sauce

## DESSERTS AND PUDDINGS

Bakewell pudding  
with almond praline ice cream

£13.50

Lemon meringue posset  
with blood orange, mandarin sorbet and lemon balm

£12.50

Salted caramel chocolate fondant  
with stracciatella ice cream

£13.50

Paris-Brest  
with pistachio ice cream and hot chocolate sauce

£14.00

Bramley and Cox's apple pie

£12.50

Seasonal fruit and sorbet

£12.00

Steamed treacle sponge  
(to share)

£25.00

Vanilla crème brûlée  
with Yorkshire rhubarb

£12.50

Banoffee cheesecake £28.00  
(to share)

## HANDMADE PETIT FOURS

Pistachio  
and cherry nougat  
£5.25

Chocolate truffles  
£6.50

Lemon Madeleines  
£6.00

Selection of  
petits fours  
£12.00

Truffle Gift Box £20.00  
9 handmade truffles

## SWEET WINE

Moscato D'Asti Frizzante Saracco 2022 £10 100ml / £30 375ml  
'Ben Ryé', Donnafugata, Pantelleria 2020 £90 375ml  
Sauternes, La Fleur d'Or 2016 £15 100ml / £113 750ml  
Recioto Classico, Giovanni Allegrini 2016 £32 100ml / £155 500ml  
Vin de Constance, Klein Constantia 2018 £36 100ml / £190 500ml  
Sauternes, Château d'Yquem 2006 £120 100ml / £450 375ml

## PORT WINE

Graham's LBV 2017 £10 100ml / £90 750ml  
Graham's 20 y/o NV 4.5litre bottle £23 100ml  
Sandeman Tawny 40 y/o £260 750ml  
Quinta Do Vesuvio 2018 3litre bottle £37 100ml  
Warre's 2000 £40 100ml / £300 750ml  
Fonseca 1980 £350 750ml



For allergy and nutritional information  
please scan the QR code

Private Room available | Includes VAT | Please advise of any allergies before ordering  
A discretionary service charge of 14.5% will be added to your bill

# SCOTT'S