

CHEESE AND SAVOURIES

Selection of three cheeses with biscuits and chutney £18.50	Cropwell Bishop Stilton brown butter cake, pear & Port chutney £14.50	Welsh rarebit £12.50
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ICE CREAMS AND SORBETS

£5.00 per scoop

Ice creams stracciatella, dulce de leche, chocolate & orange	Sorbets coconut & lime, cherry, mango
Honeycomb ice cream hot chocolate sauce £14.50	Nyetimber twinkle sorbet elderflower lemon sorbet, vodka and Nyetimber English sparkling £16.00

DESSERTS AND PUDDINGS

Bakewell pudding almond praline ice cream	£15.00	Coconut & Rum delice with passion fruit sorbet and lime cake	£15.50
Baked Christmas pudding fondant brandy syrup and crème fraîche ice cream	£15.00	Golden pineapple with tropical fruits and sorbet	£15.00
Cox's Pippin & Bramley apple pie with a choice of vanilla ice cream, custard or clotted cream	£15.00	Paris-Brest pistachio ice cream and hot chocolate sauce	£16.00
Banoffee cheesecake	£15.00	Valrhona chocolate & clementine mousse with panettone ice cream	£15.50

Steamed treacle sponge pudding (to share)
with custard and golden syrup
£30.00

Suggested pairing - Nyetimber Cuvee Chérie Demi-Sec - £16 glass/ £120 bottle

HANDMADE PETIT FOURS

Pistachio and cherry nougat £6.00	Chocolate truffles £7.50	Selection of petits fours £13.00	Lemon Madeleines £6.75	Amedei Toscano 70% chocolate £7.00
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Truffle Gift Box £20.00
9 handmade truffles



For allergy and nutritional information please scan the QR code

Private Room available | Includes VAT | Please advise of any allergies before ordering
Wifi: Scotts-Guest, password: caviar2020
A discretionary service charge of 14.5% will be added to your bill

SCOTT'S