

## CHEESE AND SAVOURIES

Selection of three cheeses  
with biscuits and chutney  
£18.50

Welsh rarebit  
£12.50

## ICE CREAMS AND SORBETS

£5.00 per scoop

### Ice creams

stracciatella, raspberry cheesecake, blood orange and mascarpone

### Sorbets

green apple & jasmine, chocolate, mango

### Honeycomb ice cream

hot chocolate sauce

£14.50

## DESSERTS AND PUDDINGS

Bakewell pudding  
almond praline ice cream

£15.00

Vanilla crème brûlée

with poached Yorkshire rhubarb and lemon shortbread

£16.00

Triple chocolate fondant  
with hazelnut 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 dotted cream

£15.00

Paris-Brest

pistachio ice cream and hot chocolate sauce

£16.00

Banoffee cheesecake

£15.00

Blood orange posset

with citrus segments and Greek yoghurt ice cream

£15.50

Steamed treacle sponge pudding (to share)

with custard and golden syrup

£30.00

## 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

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