

# The Marlborough

## *Desserts*

**BURNT BASQUE CHEESECAKE** £8.00 [v]  
roast apricots

**ESPRESSO PANNACOTTA** £8.00 [n]  
Amaretti biscuits

**MARSALA BAKED PLUMS** £8.00 [v]  
shortbread crumble, Chantilly cream

**SORBET SELECTION** £7.00 [ve,gf]  
champagne, lemon, raspberry

**HOT CHOCOLATE BROWNIE** £7.00 [ve,gf]  
vanilla ice cream

**SCOTTISH CHEESE SELECTION** £9.95 [v]  
Arran oatcakes, quince, grapes, celery

**DESSERT WINE, PORT & SHERRY**  
75ml 125ml

**CAMPBELLS RUTHERGLEN MUSCAT, AUSTRALIA** £6.75 £9.95  
Rich with molasses, raisins and black toffee aromas.

The palate is thick and intense with a touch of spice on the long, warming finish.

**PORTAL FINE TAWNY, PORTUGAL** £4.95 £7.95

Named Tawny for its colour due to the 4 years of ageing in oak,  
it reveals aromas of dried fruits but maintains lots of fresh fruit character.

**BARBADILLO AMONTILLADO SHERRY, SPAIN** £4.00

A traditional off-dry style of wine with captivating dried fruit aromas,  
hints of toasted almonds and hazelnuts but still with the delicate flavours of bruised green apples.

**BARBADILLO PEDRO XIMENEZ, SPAIN** £6.00

A very rich, thick and sumptuous dessert Sherry from Barbadillo.  
This has a rich prune, raisin flavour and goes superbly well with rich dessert.

### LIQUEUR COFFEE

**GAELIC/CALYPSO** £6.75

**IRISH/ DISARONNO** £7.00

**ROYALE/DRAMBUIE** £7.50

#### DIETARY GUIDE

vegetarian [v] vegan [ve] gluten free [gf] nuts [n] can be amended to gluten free [1]

#### FOOD ALLERGIES & INTOLERANCES

Our kitchen contains a variety of ingredients, including nuts, gluten and other allergens.  
Many of our dishes can be amended; please speak to our team about your requirements prior to ordering.