

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.