

Dessert Menu

Homemade Sweet Selection

Lemon and Almond Cheesecake

Creamy Lemon cheesecake topped with toasted flaked almonds
£5.70

Summer Berry & Honeycomb Pavlova

Irresistible Pavlova topped with raspberries & strawberries, cream and honeycomb pieces **GF**
£5.90

Raspberry Cream Profiteroles

Choux pastry filled with Raspberry curd and topped with White Chocolate Sauce
£5.90

Sticky Toffee Pudding

A Laichmoray homemade classic, need we say more!
£5.90

Hazelnut Caramel Brulée **GF**

Caramel custard set dessert topped with sugared hazelnuts
£5.80

Cookies and Cream Sundae

Scoops of vanilla ice cream, crumbled cookies with a rich chocolate sauce
£5.95

Banoffee Split **GF**

Classic banana and ice cream dessert drizzled with toffee sauce
£5.95

Ice Cream to accompany the above £0.95

Laichmoray Cheeseboard

A Selection of Stilton, Brie and Mature Cheddar served with Crackers.

GF Gluten free crackers available
£6.75

We recommend . . . Fine Ruby Port to compliment your cheeseboard
£2.75 50ml

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Ice-cream & Sorbet

Arran Isle Luxury Ice Creams

Churned Arran milk makes Italian-style ice-cream. Refreshingly cold yet with a satisfying creaminess.

GF

Vanilla,
Dairy Strawberry,
Mint Choc Chip,
Rich Dark Chocolate,
Scottish Tablet
£5.40

Something Lighter... St. Clements Sorbet

Orange and Lemon
£3.95

Hot Beverages

Freshly Ground Coffee	£1.95
Freshly Ground Coffee with Cream	£2.35
Espresso	£2.00
Latte	£2.50
Cappuccino	£2.40
+ Monin Caramel shot	£0.35
+ Monin Hazelnut shot	£0.35
+ Monin Vanilla shot	£0.35
Twinning's Earl Grey Tea	£1.95
Twinning's Fruit Teas	£1.95
Traditional Breakfast Tea	£1.95
Hot Chocolate	£2.60
With Cointreau	£5.80
With Tia Maria	£5.80
With Baileys	£5.80

Liqueur Coffees or Latte

Calypso	£5.80
Baileys	£5.80
Gaelic	£5.80
Irish	£5.80
Tia Maria	£5.80
Malt Whisky	£5.80