

PUDDINGS

- GOOEY CHOCOLATE BROWNIE** 7.00
butterscotch ice cream
- ORANGE SPONGE PUDDING** 7.00
madagascan vanilla ice cream
- COAL ROASTED
PINEAPPLE SUNDAE** 7.00
coconut ice cream
- SALTED CARAMEL FONDUE** 11.50
{share between two}
doughnuts, marshmallows & salted caramel sauce

ICE CREAM & SORBET

2 SCOOP 4.50 ...3 SCOOP 6.50

ICE-CREAM

- VANILLA
- COCONUT
- BUTTERSCOTCH
- MINT CHOC CHIP

SORBET

- GOOSEBERRY &
ELDERFLOWER
- LEMON
- RUBY GRAPEFRUIT &
PINEAPPLE

COCKTAILS

- ESPRESSO MARTINI** 9.00
Grey Goose vodka, Tia Maria, Artisan Roast
espresso & vanilla
- BOURBON
BANANA FLIP** 8.50
Maker's Mark bourbon, Banana liqueur, quail
egg, maple syrup, double cream, Chocolate
bitters & smoked sea salt
- SESAME OLD FASHIONED** 8.50
Sesame infused Naked Grouse whisky,
demerara, Orange & Chocolate bitters

CHEESE

Our artisan cheese selection is from I.J Mellis, their range of farmhouse cheese has an unrivalled flavour & quality.

Three for 9.50
or 5 for 13.00

BARON BIGOD

{ENGLAND}
buttery brie style
cheese made from
milk from grass-fed
cows

SHROPSHIRE BLUE (v)

{ENGLAND}
mellow & salty with a
citrus tang & sweet
finish

DORSTONE

{ENGLAND}
light moussey
textured rich & tangy
goat's cheese

PRIMA DONNA

{HOLLAND}
combines the
fruitiness of Parmesan
with the creaminess of
Gouda

OSSAU IRATY

{FRANCE}
ewe's milk cheese
from the Basque
region of the French
Pyrenees

AFTER DINNER DRINKS

TORRES MOSCATEL ORO FLORALIS
7.50 GLS 30.00 BTL 500ml

**SAUTERNES LES GARONNELLES,
LUCIEN LURTON ET FILS**
8.50 GLS 25.50 BTL 375ml

**GRAHAM'S QUINTA DOS MALVEDOS
VINTAGE PORT**
6.00 GLS

**GRAHAM'S LATE BOTTLED VINTAGE
PORT**
4.50 GLS

**TRIANA PEDRO XIMÉNEZ SHERRY,
HIDALGO**
5.50 GLS

PLEASE ASK YOUR SERVER IF YOU HAVE ANY ALLERGY OR DIETARY REQUIREMENTS - EVERY CARE IS TAKEN TO ENSURE DISHES ARE ALLERGEN FREE WHERE STATED BUT PLEASE BE AWARE OUR KITCHEN DOES CONTAIN NUTS & OTHER ALLERGENS. FULL ALLERGEN MENU AVAILABLE ON REQUEST.

CHOP HOUSE

BRUNTSFIELD X MARKET ST X LEITH