



PUDDINGS

STICKY TOFFEE PUDDING 7.50
butterscotch sauce & clotted cream ice cream

CHOCOLATE ORANGE TART 7.50
burnt orange ice cream

**COAL ROASTED
PINEAPPLE SUNDAE** 7.50
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
BURNT ORANGE
CLOTTED CREAM

SORBET

GOOSEBERRY &
ELDERFLOWER
LEMON
MULLED PLUM

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]

DORSTONE

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

BARON BIGOD

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

PRIMA DONNA

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

SHROPSHIRE BLUE (v)

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

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 REQUIREMENT.
PLEASE BE AWARE OUR KITCHEN DOES CONTAIN NUTS & OTHER ALLERGENS. FULL ALLERGEN MENU AVAILABLE ON REQUEST.

CHOP HOUSE

BRUNTSFIELD X MARKET ST X LEITH