

INNIS & GUNN®

BEER KITCHEN

DESSERTS

SELECTION OF SCOTTISH CHEESES	£8.50
Calva brie, Golden Cross Ayrshire Dunlop and Bonnet goat's cheese, served with oatcakes, fresh bread and homemade chutney.	
LEMON ETON MESS	£5.50
Whipped cream, fresh meringue and zesty lemon curd.	
DARK CHOCOLATE FONDANT	£6.00
Rich and gooey chocolate with a fruity and refreshing raspberry sorbet.	
INNIS & GUNN ORIGINAL SUNDAE	£5.00
Half pint of vanilla ice cream, smothered in a malty syrup and topped with velvety whipped cream.	
WHITE CHOCOLATE & RASPBERRY CRÈME BRULEE	£5.50
White chocolate and Scottish raspberries add a rich new dimension to this classic dessert. Served with homemade shortbread.	

DESSERT COCKTAILS

ESPRESSO MARTINI	£7.50
Ketel One Vodka, Kahlua, Papercup Coffee Double Espresso.	
CRANACHAN	£7.00
Stolichnaya Razberi Vodka, Licor 43, Malt Syrup, Almond Milk.	
MANHATTENESQUE	£5.50
Jim Beam Double Oak, Cherry Brandy, Chocolate Bitters.	
LEMON MERINGUE	£5.50
Stolichnaya Citros Vodka, Cointreau, Lemon Juice, Gomme.	
CHAMBORD CHANDON	£7.50
Chambord Raspberry Liqueur, topped with Chandon Sparkling Wine.	

TEA & COFFEE

COFFEE

We use only the finest beans from local Glasgow coffee roaster 'Papercup'. Our house blend is light and warming and packed full of flavour.

ESPRESSO	£2.00
DOUBLE ESPRESSO	£2.50
AMERICANO	£2.30
LATTE	£2.70
FLAT WHITE	£2.50
CAPPUCCINO	£2.50
HOT CHOCOLATE	£2.50

TEA

Loose leaf tea from Scottish tea company Eteaket – an array of varying flavours with something for everyone.

ENGLISH BREAKFAST	£2.00
EARL GREY	£2.20
GREEN TEA	£2.50
PEPPERMINT TEA	£2.50
LAPSANG SUOCHONG	£2.50

Please inform your server of any food allergies or dietary requirements you may have.
Allergy information is available for each dish on our menu which can be obtained by asking a member of staff.
We cannot guarantee that there will not be traces of other products due to the nature of our production area.
VAT @ standard rate is included. All major credit cards accepted. TBK-GL DC 6_17