

DESSERTS

Rum Baba

Citrus Sabayon

Profiteroles

Crème Diplomat, Bitter Chocolate Sauce

Black Forest Cream Slice

White Chocolate Sorbet

Passion Fruit Cheesecake

All Butter Shortbread

Pastry Chef's Selection of Ices

Drambuie Crème Brûlée

Shortbread Biscuits

Selection of Scottish Cheeses

Quince Jelly and Oatcakes

AFTER DINNER DRINKS

Baileys	£3.95
Tia Maria	£3.95
Amaretto	£3.95
Drambuie	£3.95
Cointreau	£3.95
Grand Marnier	£3.95
Glayva	£3.95
Sambuca	£3.95
Hennessy V.S Cognac	£4.00
Remy Martin V.S.O.P.Cognac	£,6.00

SPECIALTY COFFEES

£,6.95

Cup o' EveningScottish WhiskySkyeDrambuieCalypsoTia MariaItalianAmarettoIrishJameson WhiskySevilleCointreauBrandyMartell

DESSERT WINES

	Bottle 375ml	Glass 125ml	
Torreón de Paredes Late Harvest (Chile 2008)	£25.50	£9.00	
Golden yellow in colour, with elegant aromas of candied orange and honey. The sweetness on the palate is balanced and refined.			
Muscat de Beaumes de Venis (France 2006)	£35.00	£11.00	
A delicate dessert wine from the Rhone Val	ley		
PORTS			
Taylors Ruby Taylors Tawny		£ 4.50 £11.50	
(Ports are double measure priced)			
CLASSIC MALTS			
Cragganmore: 'Speyside'		£4.25	
Silky elegant and rich			
Dalwhinnie 15yr: 'Central Highland'		£5.50	
Smooth with a little bitter aftertaste			
Oban 14 yr: 'Coast Highland' Smooth and silky with a gentle and pleas	ant after nose	£5.75	
Glenkinchie 12yr:		£3.95	
'Lowland' Soft and spicy with cinnamon finish		2,517 6	
Lagavulin 16yr: 'Islay'		£5.50	
Strong peaty flavour with a sherry finish			
Talisker 10yr: 'Skye'		£4.75	
Notably smoky malt with hints of saltine	ess		

As part of Fairmont's commitment to environmental stewardship this menu contains locally sourced, organic or sustainable items wherever possible.

Prices include 20% VAT and are 25ml measures unless stated