

THE
SQUIRE
RESTAURANT

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
Glavva	£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' Evening	Scottish Whisky
Skye	Drambuie
Calypso	Tia Maria
Italian	Amaretto
Irish	Jameson Whisky
Seville	Cointreau
Brandy	Martell

DESSERT WINES

	Bottle 375ml	Glass 125ml
Torreón de Paredes Late Harvest <i>(Chile 2008)</i> Golden yellow in colour, with elegant aromas of candied orange and honey. The sweetness on the palate is balanced and refined.	£25.50	£9.00
Muscat de Beaumes de Venis <i>(France 2006)</i> A delicate dessert wine from the Rhone Valley	£35.00	£11.00

PORTS

Taylors Ruby	£ 4.50
Taylors Tawny	£11.50

(Ports are double measure priced)

CLASSIC MALTS

Cragganmore: ‘Speyside’ Silky elegant and rich	£4.25
Dalwhinnie 15yr: ‘Central Highland’ Smooth with a little bitter aftertaste	£5.50
Oban 14 yr: ‘Coast Highland’ Smooth and silky with a gentle and pleasant after nose	£5.75
Glenkinchie 12yr: ‘Lowland’ Soft and spicy with cinnamon finish	£3.95
Lagavulin 16yr: ‘Islay’ Strong peaty flavour with a sherry finish	£5.50
Talisker 10yr: ‘Skye’ Notably smoky malt with hints of saltiness	£4.75

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