



# DESSERTS

## RASPBERRY PARFAIT 7.50

Meringue & berry compote

## ORANGE & COINTREAU CRÈME BRÛLÉE 7.50

Shortbread

## DARK CHOCOLATE & PISTACHIO BROWNIE 7.50

Chantilly cream, salted caramel sauce

*Pair with a dram of* TOBERMORY 10

## WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE 7.50

Poached gooseberries, vanilla ice cream

## COLL HOTEL CHEESE BOARD 12

Stag smoked butter oatcakes, dried mixed fruits & nuts, onion marmalade

*Pair with a glass of* PORTAL RED or WHITE PORT

## AFFOGATO 8.25

Arran Dairies vanilla ice cream, Espresso, pistachio biscotti

*Make it Boozy?* LIQUEURS from 3.60

## ICE CREAM *per scoop* 2.50

- Vanilla
- Chocolate
- Mango & Coconut
- Coffee
- Mint Choc Chip

## SORBET *per scoop* 2.50

- Red Berry
- Blood Orange
- Mediterranean Lemon

## PLANT BASED ICE CREAM *per scoop* 2.50

- Vanilla
- Chocolate
- Salted Caramel

## NO ROOM FOR DESSERT?

*Try a glass of* CAMPBELLS OF RUTHERGLEN MUSCAT

---

## MOST OF OUR DISHES CAN BE ALTERED TO SUIT YOUR TASTE AND DIETARY REQUIREMENTS.

If you suffer from a food allergy or intolerance, please let a member of staff know before ordering. Our small kitchen handles most allergens, we do our very best to keep everything separate but cannot guarantee 100% allergen free meals.

For tables of 8 or more people a 10% service charge will be added to a single final bill.