



TOR -NA -COILLE  
SCOTLAND



# WINTER DESSERT MENU 2024

**By Popular Demand; Sticky Toffee Pudding - £10.00**  
Served with Toffee Sauce, Glazed Banana and Vanilla Ice Cream

**Mocha Mousse and Walnut Sponge - £10.00**  
Served with a Coffee Gel and Pumpkin Spiced Syrup

**Bramble and Apple Crumble - £10.00**  
Served with Elderflower Sponge, Ginger Cremeux and Vanilla Ice Cream

**A Selection of Ice Cream and Sorbet - £9.50**  
Served with homemade Wafer (GF Available)

**Chefs Classic, Vanilla Rice Pudding - £10.00**

**A Selection of our finest Cheeses - £12.50**  
Served with Quince, Chutney, Celery, Grapes and Oatcakes

**BE SURE TO ASK ONE OF OUR FRIENDLY MEMBERS OF STAFF  
FOR THE CHEFS DAILY SPECIALS**

**WE ALWAYS TRY TO USE LOCAL SUPPLIERS FOR OUR INGREDIENTS.**

**KATY'S EGGS**

**G MCWILLIAM OUR BUTCHER**

**A.G.D. DUFF OUR FISH AND SEA FOOD SUPPLIER**

**THE BREAD GUYS**

Prices are all inclusive of VAT at 20%

Everything on our menus is produced on-site, in an environment where the following allergens are present and used regularly: NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS

IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BE HAPPY TO ADVISE, OR ADAPT THE MENU

