

provender

Dessert

Granny apple souffle, apple crumble ice cream £9

Sticky toffee pudding, vanilla ice cream £6.00

Borders Berries Eaton Mess £6.5

70 % Dark chocolate delice, Oak church farm cherries & cherry ripple ice cream £7

Mac` Affogato – Three Hills Espresso over our own vanilla ice-cream £6.00

- add a Shot of Baileys Liqueur for £2.50

Selection of handmade ice creams & sorbets £4.00

Selection of fine cheeses, chutney, grapes & oatcakes £11

Strathdon Blue (Blarliath farm, tain, Highlands: cow's milk, semi – soft, peppery finish & creamy texture) Isle of Mull cheddar (Inner Hebrides, Scotland: sharp, hard, white cow's milk), Morangie Brie (Tain, Scotland: subtly sweet, creamy & soft, cow's milk)

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For purely medicinal purposes:

Dram of the day:

Bunnahabhain- Distillers edition 13 yrs. Madeira Cask finish
Islay single malt £10.50 25ml

Scottish Liqueur coffees:

Locally roasted Three Hills Espresso with local Liqueurs &
cream

(Clan Fraser, Wester spiced rum, Dark Matter rum)

Tea & Coffees

Americano £2.10

Long Black £2.60

Latte £2.60

Cappuccino £2.60

Flat White £3.00

Mocha £3.10

Espresso/Macchiato £1.50

Hot Chocolate £3.00

English Breakfast Tea £2.00

Speciality Tea £2.50

(*Peppermint, Rooibos, Lapsang Souchong, Early Grey, Green, Strawberries &
Cream*)

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