

# Dessert Menu

All of our dishes are cooked fresh to order to ensure the highest quality and flavour, we appreciate your patience as this may require a little extra time. Please note we do not have an allergen-free kitchen but all allergies we are made aware of will be handled with due diligence by our experienced team.



## Desserts

Indulge in our fabulous selection of after dinner treats

### Sticky Toffee Pudding (GFO) T L M G S S 8.95

Homemade sticky toffee pudding, Rizza's of Huntly Double Dairy Gold vanilla ice cream or pouring cream

### Griddled Peach & Passion Fruit Pavlova S M G S S 8.95

Mascarpone cream, passion fruit sorbet

### Limoncello & Barra Berry Tart S M G S S 8.95

Citrus & berry salad, Rizza's Double Dairy Gold vanilla ice cream or pouring cream

### The Forbes Arms Cheesecake L M G S S 8.95

Rizza's of Huntly Double Dairy Gold vanilla ice cream or pouring cream

### Assortment of Rizza's of Huntly Ice Cream T M G S S 1 Scoop 3 2 Scoops 6 3 Scoops 9

Please note may contain nuts & gluten dependant of flavour, please ask your server for more details

### Cheeseboard For 1 S M G S S 13.95

Selection of finest Scottish cheeses - Blue Murder, Black Crowdie, Morangie Brie, Isle of Mull Cheddar, stone fruit chutney, fresh apple, grapes, crisp celery, homemade oatcakes & biscuit selection.

Add a glass of Quinto Do Crasto Vintage Port or a Taylors Tawny Port

## Hot Drinks

Relax with the perfect night cap or after dinner drink

### Tea 2.9

- » Scottish Breakfast
- » Earl Grey
- » Peppermint
- » Lemon & Ginger
- » Decaffeinated
- » English Breakfast
- » Green
- » Camomile
- » Strawberry & Raspberry

### Coffee

We are proud to serve Caber Coffee using Fairtrade Espresso Beans, which are also available decaffeinated. All our drinks can be served with oat milk for £1.00 supplement.

### Americano 3.5

### Espresso 3.1

### Double Espresso 3.6

### Cappuccino 3.8

### Latte 3.8

Add Vanilla / Hazelnut / Caramel Syrup £0.75

### Flat White 3.5

### Hot Chocolate 3.5

### Luxury Hot Chocolate 3.9

With whipped cream & marshmallows

### Liqueur Coffee 9

- » Irish (Jameson Whisky)
- » Calypso (Tia Maria)
- » Italian (Amaretto)
- » Seville (Cointreau)
- » Baileys Irish Cream
- » Gaelic (Famous Grouse)
- » French (Courvoisier Brandy)
- » Caribbean (Rum)
- » Prince Charles (Drambuie)

Wifi Password: **Guest2023**



Tree Nuts



Sulphur



Sesame



Peanut



Molluscs



Mustard



Lupin



Milk



Fish



Gluten



Egg



Crustaceans



Celery



Soybean

(GF) Gluten Free (GFO) Gluten Free Option Available - Everything on our menu is produced on-site, by our kitchen team, in an environment where the following allergens are present and regularly used: **Nuts, Peanuts, Gluten, Milk & Lactose, Egg, Fish, Molluscs & Crustaceans, Soya, Lupin, Celery, Mustard, Sesame Seeds**. Please note we do not have an allergen-free kitchen but all allergies we are made aware of will be handled with due diligence by our experienced team.