

DESSERTS

STICKY TOFFEE PUDDING £7

Pistachio ice cream & whisky butterscotch

FORCED RHUBARB PANNACOTTA (GF) £7

Rhubarb compote & cinder toffee

CRANACHAN (VG) £7

Vegan cream, raspberry sorbet, honeycomb, toasted pinhead oatmeal, whisky gel & fresh raspberries

DARK CHOCOLATE NEMESIS (GF) £9

Madagascan vanilla ice cream

TIRAMISU £7

Callebaut chocolate, coffee & mascarpone

BANOFFEE SUNDAE (V) £8

Layers of toffee, sliced banana, vanilla ice cream, fresh whipped cream topped off with chocolate drops

SELECTION OF SCOTTISH CHEESES £12

Fig jam, cornichons, red grapes, truffle honey & assorted biscuits

TEA AND COFFEE

Cappuccino £3.5

Latte £3.5

Flat White £3.5

Americano £3

Decaf Americano £3

Espresso / Macchiato £3

English Breakfast Tea £3.5

Earl Grey Tea £3.5

Peppermint Tea £3.5

AFTER DINNER COCKTAILS

Espresso Twenty Eight

Old Fashioned

Negroni

Watermelon Martini

Amaretto Sour

table twenty Eight

Contemporary Kitchen | Cocktail Bar

DESSERT MENU