


DESSERT

BEA TOLLMAN'S CHEESECAKE 

baked vanilla cheesecake with strawberry coulis

7.5

RICE PUDDING 

*sweetened vanilla rice and Chantilly cream served
with salted caramel and candied nuts*

7.5

LEMON AND THYME CRÈME BRÛLÉE

with Chantilly cream

7.5

BERRY AND CHOCOLATE FONDANT

with vanilla ice cream

7.5

ASSORTED ICE CREAMS
& SORBETS

7

SELECTION OF BRITISH CHEESE

with quince jelly and Scottish oatcakes

10.5

DESSERT WINES

GARONELLES, SAUTERNE
FRANCE

Luscious and generous with its sweet apricot and exotic fruits aroma

with a citrus finish on the palate.

125ML 9

375ML 27

TOKAJ 6 PUTTONYOS TOKAJ ASZÚ,
HUNGARY

Beautiful bright gold in the glass with complex and mineral aromas.

This full-bodied wine with a creamy taste has a long, elegant finish.

125ML 20

500ML 60

COURVOISEIR COFFEE

*A deconstructed French coffee. Freshly ground Illy coffee served with 50ml Courvoisier
VSOP and served with Moreish caramel and unrefined brown sugar*


15

PORT

COCKBURNS RUBY PORT
PORTUGAL

Great balance between fresh wild berries, firm tannins, well balanced acidity and a long and elegant finish.

100ML 9

 Denotes a favourite recipe of Bea Tollman, our Founder and President.

V.A.T included at the current standard rate. All prices are subject to a discretionary 12.5% service charge. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you.

Free Wi-Fi throughout the hotel – use your email address to log in.



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Montague on the Gardens Hotel



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