

## TO FINISH

### DESSERTS

**CHEFS SELECTION OF FINE LOCAL FARM HOUSE CHEESES**  
with seasonal fruit chutney, savoury and oatmeal biscuits and fresh grapes (v) (g) **8.95**

**SELECTION OF ARRAN DAIRY ICE CREAMS OR SORBETS**  
With West Drumliah Farm berries & fresh fruit coulis (v) (g) **5.75**

**TRADITIONAL STICKY TOFFEE PUDDING**  
warm butterscotch sauce accompanied with Arran traditional ice cream (v) **6.75**

#### CHEF'S SELECTION OF SPECIAL DESSERTS

Raspberry & lemon tart, dark chocolate mousse with mixed berries, sticky toffee pudding with Arran traditional ice cream and tuile biscuit (v)

**6.95**

**OR**

**13.95 for sharing**

**COFFEE AND DARK CHOCOLATE MOUSSE**  
Candied Hazelnut, chocolate sauce and vanilla ice cream (v) **6.75**

**SUMMER PUDDING**  
Local farm berries with cranachan parfait **6.75**

**RASPBERRY AND LEMON MERINGUE TART**  
West Drumliah farm raspberries with orange ice cream (v) **6.75**

Please note our dishes may contain one of the following allergens: Gluten, Peanuts, Soya, Lupin, Celery, Milk, Eggs, Sulphites, Mustard, Sesame, Nuts, Crustacean, Fish, Molluscs. If in doubt, please ask a member of staff (gf) Gluten Free (v) Vegetarian

### PUDDING WINES

**MUSCAT DE BEAUMES, 125ml 37.5cl**  
**DOMAINE DE COYEUX, FRANCE 8.25 23.50**  
The wine has a complex, tangy, honey flavour, combined with ripe, crushed orchard fruits. Delectable!

**MALBEC LATE HARVEST, 50cl**  
**SUSANA BALBO, ARGENTINA 35.00**  
This sweet wine is lush and brimming with rich blackberry pie and plum flavours followed by a touch of violets and spiced cake.

### BRANDY 35 ml

**ARMAGNAC 6.00**  
**MARTELL V.S. 4.00**  
**REMY MARTIN V.S.O.P. 6.00**

### SHERRY AND PORT

**CROFT ORIGINAL 2.90**  
**HARVEYS BRISTOL CREAM 2.90**  
**QUINTA DO NOVAL RUBY PORT 3.60**  
**QUINTA DO NOVAL L.B.V. PORT 4.60**  
**QUINTA DO NOVAL TAWNY 4.80**  
**PORT 10 Y.O. 4.80**  
**TIO PEPE 3.00**

### MALTS, LIQUEURS AND CIGARS

We keep an excellent range of malt whiskies, liqueurs and cigars. Please ask us for details

### TEA AND COFFEE

**FRESHLY BREWED TEA OR COFFEE 3.00**  
**ESPRESSO 2.50**  
**DOUBLE ESPRESSO 4.00**  
**AMERICANO 3.00**  
**CAPPUCCINO 3.50**  
**LATTE 3.50**  
**HOT CHOCOLATE 3.50**





# ROYAL GOLF HOTEL

DORNOCH • SCOTLAND



Since 2010 our Head Chef, Saminda Mavilmada and his loyal team, have consistently produced exciting and seasonally changing dishes with the emphasis on fresh local ingredients. Here in the Highlands we are blessed with an abundance of quality produce especially Scottish beef, fish, shellfish and game which are to be found on our daily changing 'specials menu'.