

EOUUS

Dessert

Warm Brioche Doughnut \$10

Vanilla Cream Filled, Cinnamon Sugar, Warm Apple Cider

Apple Confit \$12

*Cinnamon Caramel Poached Dates, Lemon Curd,
Puff Pastry, Vanilla Ice Cream*

Plum, Fig and Berry Tart \$12

Almond Cream, Berry Reduction, Caramelized Nuts

Castle Cake \$12

Chocolate Mousse Cake, Smoked Sugar, Orange Sorbet

Butterscotch Pudding \$10

Salted Crystal, Crème Fraîche, Praline Ice Cream

Pumpkin and Butternut Squash Cheesecake \$12

Citrus Rum Raisins, Amaretto Cookies, Rum Raisin Ice Cream

Seasonal Fresh Fruit \$10

Ginger Mint Syrup

Selection of Ice Cream and Sorbet \$10

If you have a food allergy, please speak to the Manager, Chef, or your Server.

Castle HOTEL & SPA

Single Malt Scotch

Balvenie Doublewood 17 \$22

Balvenie Portwood 21 \$32

Cragganmore 12 \$15

Edradour \$24

Glenlivet 12 \$15

Glenlivet 15 \$17

Glenmorangie \$13

Lagavulin \$18

Macallan 12 \$15

Macallan 18 \$48

Oban \$17

Singleton \$13

Cognac

Courvoisier VS \$13

Courvoisier VSOP \$17

Fransac La Maison \$13

Hennessy Paradis Rare \$145

Hennessy Privilege VSOP \$17

Hine Antique XO \$32

Hine Triomphe \$50

Prunier La Lieutenance \$12

Remy Martin Louis XIII \$165

Remy Martin VSOP \$17

Armagnac

Cerbois XO \$17

Larresingle XO \$18

Marquis de Montesquiou \$17

