

DESSERT MENU

CLASSIC DESSERTS, £7.00

VANILLA CRÉME BRULÉE
Poached pear, spiced blackberries

BLYTHSWOOD SQUARE BAKED ALASKA
Dark chocolate brownie, raspberry sorbet, coconut meringue

STICKY TOFFEE PUDDING
Coffee ice cream, toffee sauce, cocoa nib tuile

CONTEMPORARY DESSERTS, £7.00

VALRHONA OPALYS WHITE CHOCOLATE & CEP TART
Chestnut mascarpone

MILK CHOCOLATE AND TAHINI DELICE
Black sesame & peanut butter macarons, matcha cremeux

BLYTHSWOOD HONEYCOMB PARFAIT
Macadamia praline, bee pollen

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our staff will advise you on alternative dishes, however, while we do our best to reduce the risk of cross-contamination, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect.

BLYTHSWOOD SQUARE HOTEL
Glasgow

CHEESE SELECTION, £12.00

ST ANDREWS FARMHOUSE ANSTER

Creamy white cheese with a crumbly texture. Named after the fishing town of Anstruther and made with unpasteurised cow's milk from their herd of Holstein Friesian cows

HOWGATE KINTYRE BLUE

A soft creamy blue cheese. Made in Campbeltown with pasteurised milk and ripened for 2 months

CLAVA BRIE

Scottish brie from the shores of the Moray Firth, this cheese is made from organic pasteurised milk from their herd of Holstein Friesian cows with a mix of Jersey crosses

**ARRAN DAIRY'S ICE CREAMS & SORBETS,
£2.00 per scoop**

CRANACHAN ICE CREAM

MANGO RIPPLE ICE CREAM

CREAMY CARAMEL FUDGE ICE CREAM

PASSION FRUIT SORBET

BLACKCURRANT SORBET

GREEN APPLE SORBET

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