
LIQUEUR COFFEE

IRISH COFFEE 7.⁹⁵

Slane's Irish whiskey, strong black coffee,
a touch of sugar & whipped double cream

SWAP SLANE IRISH WHISKEY FOR ONE OF THE FOLLOWING:

Courvoisier, Cointreau, Naked Malt, Frangelico* or Tia Maria (*Contains nuts)

IRISH CREAM LATTE 7.⁹⁵

Bailey's Irish Cream Liqueur, a shot of espresso
and perfectly steamed milk

DIGESTIFS

MOUNT GAY XO TRIPLE CASK BLEND 7

HIGHLAND PARK 18 19

RÉMY MARTIN XO 20

HOT BEVERAGES

ESPRESSO 2.⁹⁵

AMERICANO 3.²⁵

MACCHIATO 3.¹⁵

WHITE COFFEE 3.⁶⁵

CAPPUCCINO 3.⁶⁵

LATTE 3.⁶⁵

MOCHA 4.⁰⁰

HOT CHOCOLATE 4.⁰⁰

TEA SELECTION: 2.⁵⁰

Blended, green tea, chamomile, earl grey, forest fruits,
peppermint, decaf

DESSERTS

CHOCOLATE & BAILEY'S CHEESECAKE 7.⁹⁵

Dark chocolate and Bailey's cream liqueur cheesecake,
raspberry coulis, almond tuile and fresh berries

RASPBERRY SORBET ^{VG} 5.⁹⁵

Raspberry sorbet, fresh raspberries and sweet vegan almond cookie

PRALINE CREME BRULEE ^V 7.⁴⁵

Traditional caramelised crème brûlée flavoured with hazelnut praline
with Scottish shortbread

HIGHLAND PARFAIT 7.⁴⁵

Raspberry, honey, oats & Scotch whisky parfait, almond & oat crumble,
oat chips and fresh raspberries

STICKY TOFFEE PUDDING ^V 7.⁹⁵

Rich date & toffee pudding, butterscotch sauce, Biscoff crumble
and vanilla ice cream

RUM BABA 7.⁴⁵

Round bundt-style cake soaked in rum, citrus & cinnamon syrup,
sesame tuile and vanilla cream

AFFOGATO ^{GF} 5.⁹⁵

Vanilla ice cream, hot shot of espresso and homemade fudge

+ ADD A LIQUEUR TO YOUR AFFOGATO 4.⁰⁰

Your choice of Courvoisier, Disaronno Amaretto,
Cointreau or Cazcabel coffee liqueur

CITIZEN CHEESE BOARD 11.⁴⁵

Isle of Mull cheddar, Golden Cross goats' cheese, Strathdon Blue and Organic
Connage Clava. Served with oatcakes, plum & apple chutney and grapes

(Gluten free when served with gluten free oatcakes)

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU

The Citizen

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Desserts