

CALDEERS

Restaurant & Bar

DESSERT MENU

Apple Crumble Cheesecake <i>Mackie's Toffee Ice Cream</i>	9.5	Chocolate Whisky Truffles (4) (Gf)	10
Sticky Toffee Pudding (V/Gf) <i>Vanilla Ice Cream, Glencadam Whisky Sauce, Brandy Snap</i>	9.5	Calder's Classic Sundae (Gf) <i>One Scoop of Madagascar Vanilla, One Scoop Salted Caramel & One Scoop Cookie and Cream Ice Cream, Marshmallows, Crumbled White and Dark Chocolate Brownie, Whipped Cream, Chocolate Sauce, Wafers, Malteser Sprinkle</i>	13
Salted Caramel Chocolate Tart <i>Chocolate Sauce, Vanilla & Cookie Ice Cream</i>	9.5	Summer Berry Sundae (Gf) <i>Angus Berries, Two Scoops of Raspberry Ripple Ice cream & One Scoop of Strawberry Ice Cream, Whipped Cream, Strawberry Coulis, Fresh Strawberry Decoration</i>	13
White Chocolate and Raspberry Mousse (Gf) <i>Shortbread, Local Raspberries</i>	9.5	Junior Sundaes Available (Gf)	8
Mackie's Ice Creams & Sorbets (V/Gf)	7.5		

CHEESE

Specially selected Cheese by Iain Mellis the Cheesemaker.

Choose 2, 3 or 4 11 / 13 / 15

St Andrews Farmhouse Cheddar

A complex and interesting cow's milk cheddar made by Jane at St Andrews Farmhouse Cheese. A traditional truckle of cheese made with milk from their own herd of Holston Friesian cows. The truckle is coated in wax and aged for 12 months. Creamy in texture with a nutty and sweet flavour. Ingredients; Pasteurized cow's milk, salt, traditional rennet.

Anster - East Fife

A fresh and crumbly textured cheese. Acidic with a fruity back taste. Similar to Wensleydale. Ingredients; Raw cow's milk, salt and traditional rennet.

Hebridean Blue - Isle of Mull

Scotland's take on a classic Stilton. Aged for 8 months this blue cheese made by the Reid family is wonderfully subtle and creamy blue. Salty and tangy with a creamy texture. The Reid's herd is made up mostly of Friesian cows, with some Jersey, Ayrshire and Swiss Reds and are looked after by their son - Garth. Ingredients; Raw cow's milk, salt and traditional rennet.

Clava Brie - Inverness

Made by Connage Dairy up in the highlands of Inverness-shire. This wonderfully creamy organic brie style cheese is strong in flavour with a surprisingly nice bitter taste to it. Clava is named after a bronze aged circular burial cairn near the farm. Ingredients; Pasteurised cows' milk, salt and vegetarian rennet.

PORT SELECTION

Quinta De La Rosa 20 Year Old Tawny Port 8.40

Dow's Fine Ruby Port 4.20

"My philosophy is to source and showcase Scotland's finest seasonal produce and to serve it with passion, respect and care."
Head Chef, Andrew Pavlantis

A 12% discretionary service charge will be added to your bill, please let us know if you wish this to be removed. If you'd like information on the allergen content of this menu, please ask one of our waiting staff who will be happy to assist.

(GF) Dishes can be adapted for Gluten Free guests (V) Dishes can be adapted for vegan guests (DF) Dishes can be adapted for dairy free guests.

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