

Headwaters

Desserts

Executive Pastry Chef: Karen Souillet

Crème Brûlée 13
Seasonally Inspired

Blueberry Pavlova 13
*Passion Fruit Curd, Red Currant Gelée, Blueberries,
Roasted Marshmallow Ice Cream*

Lemon Mousse 13
*Rhubarb Purée, Honey Crumble, Flowers,
Candied Ginger Ice Cream*

Chocolate 13
*Valrohna Dark Chocolate, Chocolate Cake, Raspberry &
White Chocolate Crèmeux, Raspberry Ice Cream*

Selection of Fine Artisanal Cheeses 22
Homemade Crostini, Seasonal Preserves

Selection of In House Made Sorbet 12
Fruit Compote, Homemade Cookie

Single Malt Scotch

Aberlour 18yr 26
Auchentoshan 12Yr 13
Dalwhinnie 15yr 15
Highland Park 18yr 32
Glenkinchie 12yr 13
Talisker 10yr 13
Lagavulin 16yr 18
Glenmorangie 10yr 11

Brandy

Courvoisier VS 10
Courvoisier VSOP 14
Remy Martin VSOP 12
Remy Martin XO 32
Hennessy VSOP 14
Boulard Calvados 9
Armanac de Montal 9

Port

Grahams LBV 9
Taylor Fladgate 10yr 11
Taylor Fladgate 20yr 19

Grappa

Sarpa di Poli 9

Dessert Wine

Henry of Pelham, Vidal 13
Southbrook Framboise 10

Dessert Cocktails

Nutty Irish Man 11
*Bailey's, Frangelico,
Chocolate Syrup, Cream*

Nuts & Berries 11
Chambord, Frangelico, Cream

Specialty Coffee

Coffee 3
Espresso 4
Latte 5
Cappuccino 5

Liqueur Coffee

Spanish Coffee 9
Brandy, Kahlua

Monte Cristo 9
Grand Marnier, Kahlua

Irish Coffee 9
Jamesons Irish Whiskey

Peppermint Patty 9
*Peppermint Schnaps,
Creme de Cacao, Hot Chocolate*

B52 9
Kahlua, Baileys, Grand Marnier

Ask your server for our full scotch list