

DESSERTS

BELGIAN CHOCOLATE CHEESECAKE

Drizzled with Rich Chocolate Sauce, Served with Chantilly Cream (v)

£8

SICILIAN LEMON CHEESECAKE

*Baked lemon cheesecake with a buttery biscuit base,
served with raspberry compote and vanilla ice cream (v)*

£8

TRIO OF ICE CREAMS

Vanilla, Strawberry & Chocolate (v/gfa)

£7

TROPICAL COCONUT SUNDAE

*Silky coconut ice cream layered with juicy pineapple compote, warm butterscotch sauce and soft peaks of
whipped cream. Finished with toasted coconut flakes (v/gfa)*

£8

HOMEMADE APPLE & BLUEBERRY TURNOVER

*Filled with sweet apples and juicy blueberries, bakes until golden and dusted with cinnamon icing sugar.
Served with rich vanilla ice cream for a perfectly cosy finish (v)*

£8

BIG SCOTTISH MESS

*A glorious sharing bowl of whipped cream, vanilla ice cream, fresh raspberries, broken meringue, toasted oats
and crushed shortbread. All finished with a vibrant ripple of raspberry coulis.*

Big, messy, and made for sharing. (v/gfa)

£8

VEGAN CHOCOLATE GANACHE TART

*Vegan chocolate tart topped with a caramel glaze, sprinkled with cocoa dust,
served with vegan vanilla ice cream (v/vg)*

£8

ISLAND CHEESE PLATTER*

Selection of Arran cheeses with grapes, chutney & Wooley's oatcakes (v/vga)

£12

IF YOU HAVE ANY ALLERGIES AND NEED ASSISTANCE WITH THE MENU PLEASE SPEAK TO YOUR SERVER



glenisle

RESTAURANT | *Isle of Arran*

glenislehotel.com