

DESSERT MENU

themaincoursegullane.co.uk



THE
MAIN COURSE
ITALIAN RESTAURANT

APERITIFS

SPRITZ Aperol or Campari, mixed with Prosecco and topped up with soda water.	£9
NEGRONI Gin, Campari and Sweet Vermouth, mixed all together with a drop of Angostura bitter.	£8.5
KIR ROYAL Prosecco and creme de cassis.	£8
MANHATTAN Bourbon, martini rosso and Angostura bitters.	£9
MARGARITA Tequila, Cointreau and fresh lime.	£8.5

GIN COCKTAILS

CAMPARI G&T Campari, Bombay Saphire gin and tonic.	£9
GIN SPRITZ Tanqueray gin, rose liqueur, Prosecco and soda water.	£9
SCOTSMULE Hendricks gin, ginger beer and fresh lime juice.	£8.5

CLASSICS & MARTINI

MOJITO Bacardi, lime, brown sugar, fresh mint, touch of sweet and sour topped with soda water.	£8
OLD FASHIONED Bourbon, Angostura bitter, sugar, soda water.	£8.5
AMARETTO SOUR Amaretto, sugar, egg white, fresh lemon juice, Angostura bitter.	£8.5
WHISKY SOUR Whisky, sugar, egg white, fresh lemon juice, Angostura bitter.	£8.5
FRENCH MARTINI Raspberry vodka, Chambord and pineapple.	£8.5
PORNSTAR MARTINI Vanilla vodka, passion fruit puree, Passoa and fresh lime juice served with shot of Prosecco.	£8.5
DIRTY MARTINI Either gin or vodka, extra dry martini, olive juice and olives.	£8.5
APPLETINI Vodka, apple liqueur, lemon and apple juice.	£9
COSMOPOLITAN Vodka, Cointreau, cranberry juice and fresh lime juice.	£8.5
BRAMBLE Gin, fresh lemon juice, sugar syrup and creme de mure.	£9

AFTER DINNER

ESPRESSO MARTINI Vodka, Kahlua, espresso shot and sugar syrup.	£8.5
GODFATHER Aberlour 10YO and amaretto Disaronno.	£9
TOBLERONE MARTINI Bailey, Kahlua, frangelico, honey and cream.	£9

DESSERT

ALMOND CAKE (n) £7.5
On an amaretto cookie base, lemon cremeux and lemon coulis.
Dessert wine pairing: DONNA FUGATA Kabir Moscato di Pantelleria 2017.

WHITE CHOCOLATE PARFAIT (n) £7.5
With crunchy sweet dough and white chocolate and orange gelato.
Dessert wine pairing: RECIOTO DI SOAVE Rocca Sveva.

DARK CHOCOLATE MOUSSE (gfa) (n) £7.5
With honey and milk ganache, cocoa nibs, black cherry coulis and honey tuille.
Dessert wine pairing: CORTE GIARA Recioto della Valpolicella 2015.

CHEESECAKE (n) £7.5
Ricotta and spiced pear cheesecake with vanilla and hazelnut biscuit.
Dessert wine pairing: RECIOTO DI SOAVE Rocca Sveva.

RUM AND RAISIN TART £7.5
Sweet pastry shell filled with a rum and raisin custard topped with a lime cremeux and a crispy lime meringue.
Dessert wine pairing: RECIOTO DI SOAVE Rocca Sveva.

VEGAN CHAMOMILE AND COCOA CAKE (gf) (v) £7.5
Served with strawberry coulis, dark chocolate soil and rose petal sorbet.
Dessert wine pairing: DONNAFUGATA Kabir Moscato di Pantelleria 2017.

AFFOGATO £7.5
Vanilla gelato served with a shot of espresso and amaretto.

HOMEMADE GELATO (3 SCOOPS) £6
CHOOSE FROM:
Vanilla, strawberry, cherry ripple, chocolate, ferrero rocher, tiramisu, cookies & cream, lemon sorbet, white chocolate and orange.

FORMAGGI MISTI £13
Mixed selection of finest cheeses from the cheese lady in Haddington with homemade chutneys and crackers.

TEA & COFFEE

DECAF COFFEE	£2.80
TEA	£2.60
HOT CHOCOLATE	£2.80
AMERICANO	£2.80
WHITE	£2.80
LIQUEUR COFFEE	£6.50
CAPPUCCINO	£2.95
LATTE	£2.95
ESPRESSO	£1.95
DOUBLE ESPRESSO	£2.80
MOCHA	£2.95
ESPRESSO MACHIATO	£2.40

DESSERT WINES

ROCCA SVEVA - Recioto Di Soave	
Glass (100ml)	£7.95
Bottle (500ml)	£37.95
CORTE GIARA - Recioto della Valpolicella	
Glass (100ml)	£7.75
Bottle (500ml)	£39.95
DONNAFUGATA - `Kabir` Moscato di Pantelleria	
Glass (100ml)	£7.50
Bottle (500ml)	£44.95

SINGLE MALT WHISKY (35ml)

ABERLOUR 10YR OLD Amber coloured malt with a malty & toffee like aroma, with a palate of nutmeg and berry fruits. ABV: 40%	£6.50
CRAGGANMORE 12YR OLD A delicate and fragrant aroma, firm but smooth flavour with herbal and flowery finish. ABV: 40%	£6.50
DALWHINNIE 15YR OLD A bright gold liquid that offers a palate of heather & honey notes with malty sweetness and a touch of peat. ABV: 43%	£6.95
BALVENIE 12YR OLD A luxurious malt with a honey/orange nose, honey sweetness that gives way to spicy notes. ABV: 40%	£6.50
BOWMORE 12YR OLD This malt has a complex spicy and heathery taste with a hint of salty seaweed. ABV: 40%	£6.50
GLENKINCHIE 10YR OLD A soft spicy malt with hints of cinnamon, ginger and demerara sugar. ABV: 43%	£6.50
HIGHLAND PARK 18YR OLD A smooth malt that delivers smoky dryness mixed with a heather/honey sweetness and a touch of malt. ABV: 40%	£12.00
LAGAVULIN 16YR OLD A true Islay, dry, smoky and peaty with a roaring crescendo finish. abv: 43%	£8.50
MACALLAN 10YR OLD A full bodied malt that delivers a rounded taste of sherry & malt. ABV: 40%	£6.80

BLENDED SCOTCH WHISKY (35ml)

CHIVAS REGAL This 12yr old blend is round and creamy with a palate of honey, ripe apples & vanilla. ABV: 40%	£5.00
FAMOUS GROUSE A smooth blend with vanilla, spice and dried fruit notes, made with a range of malt whiskies. ABV: 40%	£4.50

COGNAC (35ml)

MARTELL VS	£5.50
REMY MARTIN VSOP	£7.00
REMY MARTIN XO	£12.00

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