

THE VOYAGE OF BUCK

We operate a sustainable kitchen.
Our plates use seasonal Scottish produce and are cooked to order.

Desserts
Summer 26

CHEESE Today's Scottish cheeses, Buck's chutney, crackers (ask for today's selection)	
PANNACOTTA Scottish strawberry, elderflower, honey, oat crumb (ngc)	8
TARTE AU CITRON crème fraîche (v)	9
STICKY TOFFEE PUDDING vanilla pod ice cream, toffee sauce (v ngc)	8
AFFOGATO vanilla pod ice cream, espresso (v ngc) add Bailey's Irish cream £5, Amaretto £5, Raasay whisky £5.50	7
GRASSHOPPER	13
Lucky white chocolate liqueur, crème de Menthe, cream, chocolate	
SUMMER OLD FASHIONED	13
Aberfeldy 12yr, lemon sugar, house bitters	
SPICED VIETNAMESE COFFEE	13
Mount Gay Silver rum, Mount Gay spiced rum, coconut, condensed milk, drip coffee £13 (served hot)	

COPENHAGEN ORGANIC BLUE TEA, DENMARK	8 42
Organic Zero Sparkling	
White tea, green jasmine, tropical fruit, honeysuckle 0.0% (vegan)	

BUCK'S WHISKY	
Own label 70cl Craigellachie Whisky (2011)	
Limited numbers available	

(ngc) made with non-gluten containing ingredients (v) vegetarian
All dishes created in a kitchen that handles nuts, animal products and gluten containing ingredients. Allergy matrix available on request.
We apply a discretionary 12.5% service charge.