

Desserts

Erins amazing sticky toffee pudding , butterscotch sauce, vanilla ice cream	£5.00
Rich chocolate brownie , hazelnut praline, milk chocolate icecream. GFA	£6.00
Trio of Grahams dairy ice cream.	£5.00
Trio of fresh fruit sorbet. GFA VG	£5.00
Balerno berry mess , summer berries, free range meringue, whipped yogurt cream	£6.00
Market cheeses , cheddar, blue, brie, quince paste, oat biscuits	£8.00

Hot Beverages

Espresso	<i>A small but intense coffee served black in a demitasse cup.</i>	£1.95
Macchiato	<i>Espresso topped with foamed milk.</i>	£2.05
Americano	<i>Espresso with added hot water.</i>	£2.30
Cappuccinno	<i>A combination of espresso smoothed out with equal quantities of steamed milk & foamed milk topped with chocolate.</i>	£2.45
Latte	<i>A long refreshing coffee made with espresso & steamed milk.</i>	£2.65
Flat White	<i>The Classic – espresso topped with steamed milk</i> £2.30	£2.30
Breakfast Tea	<i>A good old cuppa</i>	£1.95
Herbal Tea	<i>Earl Grey, Peppermint, Camomile, Green Tea</i>	£2.35
Hot Chocolate	<i>A tasty chocolate treat especially for the sweet-toothed or try it with marshmallows & cream.</i>	£2.80
Babycinno	<i>Warm milk with chocolate topping</i>	£0.50

Please check with a member of The Balerno Inn team before ordering as some main courses may take up to 30 minutes to serve. Our food is made freshly on the premises & may contain traces of allergens therefore we are unable to guarantee that any product is allergen free. Please let us know if you suffer from any food allergies or dietary restrictions and we will facilitate you with specific dish ingredient documentation to help you select with full knowledge. We use un-pasteurized cheeses in our kitchen - please let us know if you would like an alternative. An optional service charge of 10% is added to Parties of 4 or more.

