

DESSERTS

'Festive' sticky fruit pudding toffee pudding, butterscotch sauce, vanilla ice cream GFA	£5.50
Rich chocolate brownie, chocolate ganache, ice cream. GFA	£6
Vanilla cream rice pudding, spiced pear compote GFA	£5.50
Trio of fresh fruit sorbet. GFA VG	£5
Market cheeses, cheddar, blue, brie, quince paste, oat biscuits	£8



HOT BEVERAGES

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

