



DESSERTS

No.1 TRIFLE V 8⁵⁰

dehydrated Genoese sponge, cherry vodka jelly, set vanilla custard, chantilly cream + black cherry

GINGER + EARL GREY TEA CRÈME BRÛLÉE V D 6⁹⁵

torched orange, blood orange sorbet, blood orange crisp

CHOCOLATE FONDANT V 8⁵⁰

salted caramel sauce, popcorn ice cream, toffee popcorn. **cooking time 15 minutes**

STICKY TOFFEE PUDDING GV 6⁹⁵

toffee sauce, crumb, canilla bean ice cream

SELECTION OF SCOTTISH CHEESES GV 8⁹⁵

oatcake, apple, grape, celery + chutney. (Badentoy Blue, Deeside Cheddar, Deeside Red, Monarch)

SELECTION OF ICE CREAM + SORBET DGV 5⁵⁰

please ask your server

PERFECT PAIRS

LIMONCELLO BEPITOSOLINI 3⁵⁰

all natural, made from lemons harvested from the Amalfi Coast, considered to be the best area for such lemons

NOBLE MUD PIE VIOGNIER ARNEIS D'ARENBERG 5⁵⁰

superbly indulgent, wonderfully rich + complex

ATLEATICO DI PUGLIA CANDIDO 5²⁵

broad + rich with a medium sweet velvety palate supported by good acidity

GLENDRONACH 15 YEARS 6⁰⁰

nutmeg, cinnamon, dark chocolate + black liquorice, think fruit cake for grown-ups

LBV PORT 4⁵⁰

"Quinta do Crasto" - 2013 unfiltered

LIQUEUR COFFEE

FRENCH 7⁰⁰
Martell VS Cognac

CALYPSO 7⁰⁰
Tia Maria coffee liqueur

IRISH 7⁰⁰
Jameson Irish whiskey

CARIBBEAN 7⁰⁰
Havana Club Especial rum

GAELIC 7⁰⁰
Famous Grouse Scottish whisky



1 QUEEN'S TERRACE, ABERDEEN, AB10 1XL

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WWW.NUMBER1RESTAURANT.CO.UK

We take all allergens seriously and strive to provide dishes all can enjoy. Most of our dishes should be adaptable to meet your needs.

Please be aware, our kitchen environment contains nuts.

Please inform a member of staff with any information necessary before ordering.

Please note all tables of 8 or more will have discretionary 11.5% service charge added to the bill.

G Is or can be made gluten free

D Is or can be made dairy free

V Is or can be made suitable for vegetarians



Nº 1
BAR / GRILL

DESSERT MENU