

Cocina

AT CASA

DESSERTS

Passionfruit curd cheesecake 9

Caramelised white chocolate, passionfruit gel and candied hazelnuts

Lustre Strawberry Cream and white chocolate profiteroles 9

Strawberry caramel and roasted almonds

Crème catalana (V) 9

Served with lemon and spiced ginger biscuit

Tropical panna cotta (VG) 9

Hooch Mango & Lime Rum roasted pineapple, coconut panna cotta, mango sorbet and candied lime zest

Textures of apple and rhubarb (V) 9

Tonka bean crumble and vanilla ice cream

Shanky's Whip Irish whiskey affogato (V) 9

2 scoops of vanilla ice cream topped with espresso and Shanky's Whip – (a silky smooth and sweet whiskey liqueur flavoured with vanilla and caramel)

A selection of ice creams and sorbets – 3 scoops (V) 7

Ice cream - vanilla (VG), chocolate, strawberry, mint choc chip, salted caramel

Sorbet - lemon, mango, passion fruit, orange, raspberry

ARTISAN CHEESE COLLECTION

Enjoy up to 3 carefully hand-picked English and European cheeses.

Served with fresh fruit, seasoned lavosh crackers and homemade chutney.

12

Black Bob

A well rounded, strong and creamy mature cheddar with a slight tang

Red Fox

Vintage Red Leicester with a twang

Manchego Garcia

A strong hard cheese with notes of white wine

Smoked Lancashire

Creamy Lancashire produced on the farm and smoked in Carron Lodge's smokehouse

Shropshire Blue

Matured for 10-12 weeks producing a soft creamy texture with prominent veining

Rosary Goat's Cheese

A full fat cheese dusted with charcoal, fresh flavours of lemon and slight floral notes

Montagnolo Affine

German triple cream soft cheese that has been surface-ripened, a cross between a Brie and Roquefort

(V) Vegetarian (VG) Vegan

All our dishes are freshly prepared and cooked to order. Please inform a member of our team of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted. We regret that we cannot guarantee our dishes are totally nut-free. Thank you, we appreciate your support and custom.

LIQUEUR COFFEES

Irish Coffee	7.5
Jameson whiskey blended with coffee and sugar then topped with whipped cream	
Calypso Coffee	7.5
Tia Maria blended with coffee then topped with whipped cream	
Seville Coffee	7.5
Cointreau blended with coffee then topped with whipped cream	
Italian Coffee	7.5
Amaretto blended with coffee then topped with whipped cream	
Baileys Coffee	7.5
Baileys Irish Cream blended with coffee then topped with whipped cream	

DESSERT WINES

	50ml	Bottle
2016 Riesling Auslese 'Wehlener Sonnenuhr Goldkapsel J.J. Prüm (Mosel Valley) 750ml	12	170
Jasmine, clementine zest, Alfonso mango, ripe green apple, spices, slate		
2013 Tokaji Aszu 5 Puttonyos (Tokaj) 500ml	10	95
Furmint / Hárslevelű / Muskotáli		
Orange marmalade, apricot, honeycomb, ginger		
2018 Maury, Domaine Pouderox (Rousillon) 500ml	6	49
Grenache Black plum, blackberry, liquorice, sultana		
2009 Château Rieussec (Sauternes) 750ml	9.5	120
Semillon / Sauvignon Blanc / Muscadelle		
Jasmine, peach, spiced pear, crème caramel, beeswax		
2002 Château D'Yquem (Sauternes) 375ml	35	250
Semillon / Sauvignon Blanc / Muscadelle		
Candied apricot, orange peel, crème brûlée, almonds, saffron		
Moscatel 'Marco Fabio', Bodegas Ontañón 500ml	6	35
Moscatel De Grano Menudo White flowers, candied citrus, honey		

PORT

Krohn LBV (Douro, Portugal) ABV 20%	7
Dark plum, spice and herbs dominate alongside sweeter berry fruit	
Sandeman 10 Y.O. 'Old Tawny Port' (Douro, Portugal) ABV 20%	8
Damson, caramel, vanilla, roasted nuts	
1991 Dow's Vintage (Douro, Portugal) ABV 20%	14
Dried fig, liquorice, toffee, spices, leather	

A selection of teas and coffees are also available.
Please ask a member of our team for details.