

Cocina Restaurant

Desserts

£

Orange posset (GF)

6.5

Sloe gin jelly / charred orange segments / candied zest

Steamed plum sponge

7

Plum compote / stem ginger ice cream

Blackberry ripple cheesecake

7

White chocolate soil / white chocolate shards / blackberry sorbet

Dark chocolate fondant

8

Hazelnut praline / toffee fudge / caramel ice cream

Vanilla pannacotta

6.5

Ginger bread / crystallized cranberries / blood orange gel

Selection of ice cream (GF)

5

Add a drizzle of Pedro Ximenez to your ice cream for a touch of Spanish authenticity

2

Selection of sorbets (GF)

5

Cheese

2 per slice

Choose a selection served from our cheese trolley

Dessert Wines

£

£

Señorio de Sarnia, Moscatel 2007, Ribera Baja de Navarre

6

24

Flavours of raisins, ideal with cured cheeses and desserts

Fernando Di Castilla, Pedro Ximenez

5.2 70ml

Full of fruit and sugar, the perfect after dinner Sherry

A selection of liqueurs and ports also available

If you are at all concerned with any allergens within our food, please ask a member of our staff

All our wine served is vegetarian and gluten free.

