

# Cocina Restaurant

## Desserts

All of our desserts are priced at £8

### **Salted caramel tart**

Banoffee popcorn / peanut butter ice cream

### **Dark chocolate fondant**

Buttermilk / peanut & pistachio / blackberry sorbet

### **Coconut Matcha pana cotta**

Honey, lemon & ginger / hazelnut oat crumb / earl grey

### **Passionfruit iced parfait**

Italian meringues / compressed mango / toasted coconut

### **Strawberry cheesecake delice**

Strawberry compote / clotted cream / berry coulis

### **Selection of Local Ice Cream**

Sourced from just six miles away! Ask your server for today's flavours

### **Selection of Spanish and English cheeses**

Enjoy a selection of local and European cheeses with chefs chutney, grapes, celery and artisan biscuits

## Dessert wines

	£ glass	£ bottle
<b>Señorio de Sarnia, Moscatel 2007</b>	6	24
Ribera Baja de Navarre		
Flavours of raisins, ideal with cured cheeses and desserts		
<b>Fernando Di Castilla, Pedro Ximenez</b>	5.2	
Full of fruit and sugar, the perfect after dinner Sherry		

A selection of liqueurs and ports are also available

Please let your server know of any dietary requirements