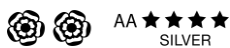


Cocina

AT casa

DESSERT MENU



DESSERTS

Crema Catalana (V/GF) <i>Served with almendrados</i>	9
White Chocolate Mousse <i>Black cocoa butter, rhubarb gel, rhubarb tuille and rhubarb sorbet</i>	9
Brûléed Lemon Curd (GF) <i>Basil granita and crème fraîche</i>	9
Celebration of Chocolate (GF) <i>White chocolate crèmeux, dehydrated chocolate mousse, dark and white chocolate ice cream</i>	9
Tropical Fruit Pavlova (V/GF) <i>Caramelised pineapple sauce, tonka bean Chantilly cream</i>	9
Whipped Tunworth Cheese <i>Pickled apple, compressed grapes, quince paste and homemade sourdough crackers</i>	9
A Selection of Ice Cream and Sorbets - 3 scoops (V/GF) Ice cream <i>Vanilla (VG), chocolate, strawberry, white chocolate, mint choc chip, salted caramel</i> Sorbet <i>Lemon, mango, passionfruit, orange, raspberry</i>	7

(V) Vegetarian (GF) Gluten-Free (VG) Vegan

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies.

Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free. Thank you, we appreciate your support and custom.

ARTISAN CHEESE COLLECTION

12

*Enjoy up to 3 carefully hand-picked English and European cheeses.
Served with fresh fruit, seasoned lavosh crackers and homemade chutney.*

Beauvale Blue

A rich and buttery soft blue cheese with a salty tang, locally sourced from Nottingham.

Yorkshire Blue Brie

A local Yorkshire brie with rich earthy flavours and a touch of salt, aged for 7 weeks.

Cornish Yarg

With floral and lemon notes, this is a semi-hard Cornish cheese.

Comté

A sweet and nutty Alpine-style cheese, from the Pyrenees.

Charcoal

A traditional Cheddar cheese, creamy in flavour with earthy undertones.

Rosary Goat's Cheese

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

Red Fox

Vintage Red Leicester with a twang.

Smoked Somerset Brie

A deliciously smooth and creamy smoked brie.

LIQUEUR COFFEES

Irish Coffee

Jameson whiskey blended with coffee and sugar then topped with whipped cream

7.5

Calypso Coffee

Tia Maria blended with coffee then topped with whipped cream

7.5

Seville Coffee

Cointreau blended with coffee then topped with whipped cream

7.5

Italian Coffee

Amaretto blended with coffee then topped with whipped cream

7.5

Baileys Coffee

Baileys Irish Cream blended with coffee then topped with whipped cream

7.5

DESSERT WINES

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

PORT

Krohn LBV (Douro, Portugal) ABV 20%	7	
<i>Dark plum, spice and herbs dominate alongside sweeter berry fruit.</i>		
Krohn Tawny (Douro, Portugal) ABV 20%	8	
<i>Layers of caramel, butterscotch, raisin and spice with rich red fruit flavours.</i>		
1991 Dow's Vintage (Douro, Portugal) ABV 20%	14	
<i>Dried fig, liquorice, toffee, spices, leather.</i>		

A selection of liqueurs is also available.

Please ask a member of our team for details.