

Cocina

AT casa

DESSERT MENU

DESSERTS

70% Chocolate Mousse (V/GF) <i>Compressed cherries, pistachio brittle and a scoop of pistachio ice cream</i>	10
Crema Catalana (V/GF) <i>Served with lemon and almond shortbread</i>	9
Sicilian Lemon Tart <i>Pineapple salsa and a scoop of raspberry sorbet</i>	9
Blackberry Eton Mess (V/GF) <i>Chantilly cream, meringue shards and "boozy" blackberry syrup</i>	9
Crispy Filo Wrapped Tonka Bean Cheesecake <i>Brown butter crumble, mango gel and a scoop of maple and pecan ice cream</i>	9
Poached English Strawberries (V/GF) <i>Served with champagne sabayon and a scoop of lemon and basil sorbet</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.*

Derbyshire Blue

A local Derbyshire soft blue cheese with a mild and creamy flavour.

Cornish Yarg

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

Moliterno Truffle

A rich and mature sheep's milk cheese, the taste of the truffle gives it its delicate flavour.

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

PORT

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

A selection of teas and coffees are also available.

Please ask a member of our team for details.