

# Cocina

AT CASA

## DESSERTS

<b>Salted caramel tart</b> (GF/V)	9
Honeycomb, chocolate soil, Madagascan vanilla ice cream	
<b>Sticky toffee pudding</b> (V)	9
Caramelised banana, rum and raisin ice cream	
<b>Lustre strawberry cream and white chocolate profiteroles</b>	9
Strawberry caramel, almond praline	
<b>Summer fruit pavlova</b> (GF/V)	9
Fresh mixed berries, passion fruit, mango	
<b>Crème Catalana</b> (V)	9
Lemon shortbread	
<b>Shanky's Whip Irish whiskey affogato</b> (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)	
<b>A selection of ice creams and sorbets – 3 scoops</b> (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

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

## DESSERT WINES

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

## PORT

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

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