



THE DINING ROOM DESSERT
MENU

DESSERTS

Blueberry cheese cake (gf) 5.95

Blueberry gel, blueberries, crumble, meringue

Banana sticky toffee pudding 5.95

Rum toffee sauce, clotted cream

"Mexican Rocky Road" (gf) 5.95

Chilli and Tequila ganache, marshmallows, Tequila rasins, biscuit,
popcorn, vanilla ice cream



COCKTAILS

Espresso Martini 7.95

Vodka, Kahlua and a fresh shot of espresso

Ginamisu 7.95

Chocolate and Amaretto gin liqueur, cream and a fresh shot of espresso



COFFEES

Double Espresso 1.95

Cappuccino 2.25

Latte 2.45

Floater Coffee 4.45

Machiatto 2.10

BRITISH CHEESE BOARD £8.95

Served with quince jelly, fig chutney and crackers

Buffalo Blue

smooth and creamy blue cheese made from the highest quality milk from a British, single herd of water buffalo. It delivers a well-balanced blue flavour which is complimented with a creamy yet light, nearing cleansing, effect on the palate.

Cornish Yarg with garlic leaf

Wild Garlic Yarg is hand made in open vats from grass-rich Cornish milk. Matured for five weeks, it takes on an unmistakable flavour and yet whispers rather than shouts its name. Deliciously different.

Smokey Char Coal Cheddar

Deliciously creamy, mature cheddar blended with charcoal and then naturally smoked

Baron Bigod

A creamy, white bloomy-rind cheese handmade a smooth silky texture and a golden curd, with long lasting warm earth, farmyard and mushroom flavours.

Named after Baron Bigod, the Earl of Norfolk in the 12th century

Blacksticks Blue

A soft pasteurised cows milk blue cheese which has red coloured curds

TAWNY PORT £3.45

CLASSICALLY
CONTEMPORARY