



THE DINING ROOM DESSERT
MENU

DESSERTS

Chocolate Fondant 6.50

Vanilla Ice Cream

White Chocolate and Passion Fruit Cheese Cake (gf) 6.50

Passion fruit, Passion fruit gel

Juniper and Elderflower Poached pear (gf)(vegan) 6.50

Cranberry and almond crumble, lemon sorbet

Lemon and Stem Ginger Posset (gf) 6.50

Rhubarb and ginger compote, poached rhubarb, pecan granola

BRITISH CHEESE BOARD £8.95

Selection of British cheeses served with quince jelly, fig chutney and crackers

tawny port £3.45



COCKTAILS

Espresso Martini 8.50

Vodka, coffee liqueur and a fresh shot of espresso

Ginamisu 8.50

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



Coffee's

Double Espresso 1.95

Cappuccino 2.25

Latte 2.45

Floater Coffee 4.45

Machiato 2.10

Digestif's

Amaretto Disaronno 3.45

Cotswolds Cream 4.45

Courvoisier VS 3.45

Courvoisier VSOP 4.85

Whiskey (please ask server)

CLASSICALLY
CONTEMPORARY