

CLASSICALLY
CONTEMPORARY



THE DINING ROOM DESSERT
MENU

CHEESE MENU

3 CHEESES 7.95 / 5 CHEESES 10.95 / 7 CHEESES 13.95
SERVED WITH CHUTNEY, QUINCE AND CRACKERS

The Truffler

Cornish truffle infused brie. Distinctly earthy, a slight mushroom note on the rind. Fresh milky aroma combined with subtle truffle, with a velvet soft creaminess.

Stinking Bishop

A "perry" washed cheese with an intense aroma, Surprisingly mild and creamy with undertones of bacon and a slightly sweet after taste.

Dovedale Blue

A soft blue cheese that is brine dipped rather than dry salted. Wonderfully creamy rich blue cheese.

Hebridean Blue

Mature blue with the strength of a highlander. Spicy, salty and creamy. One of Scotland's most iconic cheeses.

Lincolnshire Smoked Poacher

Smooth texture with a strong taste. With savoury and almost meaty notes.

Spicy Black Charcoal Cheddar

Unique cheese made with charcoal from Featherstone mines. A wonderfully creamy mature wax coted cheddar.

Kidderton Ash Goats

A silky-smooth goat's cheese that is coated and matured in ash for a distinctive finish that is furry and speckled and furry.



DESSERTS

Chocolate Cremeux (v)(gf)

Cherries, crumble, popcorn, meringue, peanut butter

Creme Brulee Cheesecake (v)(gf)

Flambe Banana, toasted nuts

Sticky toffee pudding (v)

Salted caramel sauce, clotted cream

Espresso Creme Caramel (gf)(vegan)

Pistachio granola, coffee mousse

PORT AND DESSERT WINES

Please ask server



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

Baileys Grasshopper 8.50

Baileys, Creme de Menthe, Creme de Cacao



COFFEE

Single Espresso 1.90

Cappuccino 2.95

Latte 2.95

Floater Coffee 5.95

Macchiato 2.45

Flat White 2.95

DIGESTIF

Amaretto Disaronno 3.45

Cotswolds Cream 4.45

Courvoisier VS 3.75

Courvoisier VSOP 4.85

Champs Elysees X.O. 9.50

Whiskey (please ask server)