

The KITCHEN

Dessert Menu

Pistachio financier, oat, honey & lavender foam, pistachio crumb, earl grey ice cream, lavender meringue **£8.50**

Tonka Bean crème brûlée, walnut sponge, walnut puree mini toffee apples & compressed apples **£7.50**

Beurre noisette French toast, peach pear, caramelised pear gel, white chocolate clusters & winter spiced ice cream **£7.50**

Dark chocolate torte, hazelnut ice cream, malt crumb **£8.00**

Two scoops homemade ice cream or sorbet,
homemade "shortbread crumb" **£7.50**

(Choice of vanilla, cherry, spiced pumpkin, ginger, malt, or mixed berry sorbet)

British cheese selection, house chutney,
Cheese straw, walnut cracker **£10.00**
(Harrogate blue, smoked cheddar, garlic yarg, brie)

Dessert Wine & Port

Coteaux du Layon, Chaume, Domaine des Forges, Loire 2017 **£7.00**

Castelnau de Suduiraut Sauternes 2016 **£9.00**

Taylors Fine Tawny Port **£6.00**

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Coffees

Espresso **£2.10**

Americano **£2.40**

Flat White **£2.80**

Cappuccino / Latte **£2.90**

Hot Chocolate **£2.40**

(All coffees are available in decaf)

Selection of teas £2.20

(English Breakfast tea, Decaf English Breakfast tea, Earl Grey tea, Mojito Mint tea, Green tea, Red Berry tea, Chamomile & Lavender tea)

After Dessert Cocktails

Cotswold Espresso Martini **£9.50**

Absolute Vanilla Vodka, Espresso, Cotswold Cream Liquor

Irish Coffee **£6.00**

Coffee, Bushmills Whiskey, Cream

Feldon Old Fashioned **£8.00**

Cotswold Single Malt Whiskey, Drambuie, mixed bitters