

# The KITCHEN

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## Dessert Menu

**Peanut butter parfait**, banana mousse, peanut honeycomb crumb, crispy coffee base **£9.50**

**Orange & olive oil cake**, chocolate, almonds, blood oranges **£7.50**

**Baked Greek yoghurt**, compressed apple, raspberry coral sponge, poached rhubarb, white chocolate areo, rhubarb & Champagne consommé **£8.50**

**Apple tart tatin**, winter spiced ice cream, white chocolate clusters, caramelised pear gel **£8.50**

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

(Choice of vanilla, coffee, peanut butter, banana, orange & pineapple sorbet)

**British cheese selection**, house chutney,  
Cheese straw, homemade cracker **£10.00**  
(Harrogate blue, smoked cheddar, cerney ash, brie)

## Feldon sweet selection

A hand crafted selection of Nougat, Pâte de fruit and beetroot and dark chocolate mini cupcake

Sweet selection **£7.50**

Any tea or coffee along with sweet selection **£9.50**

## Dessert Wine & Port

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

Castelnaud de Suduiraut Sauternes 2016 **£9.00**

Barros LBV Port **£6.00**

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## Coffees

Espresso **£2.30**

Americano **£2.60**

Flat White **£3.00**

Cappuccino / Latte **£3.20**

Hot Chocolate **£2.60**

(All coffees are available in decaf)

## Selection of teas £2.40

(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*