

# The KITCHEN

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## Dessert Menu

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

**White chocolate, passion fruit & basil**, crispy puff pastry, basil sorbet, passion fruit curd, white chocolate ganache **£8.50**

**Cantaloupe melon sorbet**, gin and green tea "cloud", compressed melon, gin and elderflower jellies **£7.50**

**Mango ice cream sandwich**, sesame biscuit, yuzu gel, coconut & lemon grass sauce, black sesame & cashew crumb **£8.00**

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

(Choice of vanilla, coffee, salted caramel, strawberry, mixed berry sorbet)

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

## Feldon sweet selection

A hand crafted selection of Nougat, Pâte de fruit and beetroot and tropical truffle

Sweet selection **£7.50**

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

## Dessert Wine & Port

Castelnau de Suduiraut Sauternes 2016 **£9.00**

Riesling, Palliser Estate, Noble Late Harvest, Martinborough 2016  
(37.5cl) **£40.00**

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*