

KITCHEN

Dessert Menu

Dark chocolate & blackberry tart, crispy chocolate disk, blackberry jam, fresh blackberries £9.50

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

Peaches & cream, white peach sorbet, tonka bean & cream "cloud", compressed peaches, Amaretto & peach jellies £8.00

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, chocolate & mint, 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 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

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