

The KITCHEN

Dessert Menu

Smores "Baked Alaska", aerated chocolate cheesecake, chocolate hazelnut ganache, graham cracker, toasted meringue **£8.50**

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

Carrot cake, cream cheese frosting, pecan raisin crumb, carrot maple ice cream, rum custard **£8.50**

Artichoke & Plum Bakewell Tart, macadamia nut frangipane, spiced plums, artichoke & plum relish, artichoke ice cream **£9.00**

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

(Choice of vanilla, chocolate brownie, salted caramel, strawberry ice cream or lemon sorbet)

British cheese selection, house chutney, Homemade tea loaf, homemade cracker **£10.00**
(Barkham blue, smoked cheddar, Ashlyn goat cheese, brie)

Feldon sweet selection £7.50

A hand crafted selection of Hazelnut & chocolate fudge, Pâte de fruit and tropical truffle

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

Dessert Wine & Port

Castelnau de Suduiraut Sauternes 2017 **£9.00**

Riesling, Saint Clair, Noble Late Harvest, Marlborough 2016 (37.5cl) **£50.00**

Barros LBV Port **£6.00**

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Coffees

Espresso **£2.30**

Americano **£2.60**

Flat White **£3.00**

Cappuccino / Latte **£3.20**

Matcha **£3.00**

Mocha **£3.60**

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