

# The KITCHEN

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## Dessert Menu

Smores "Baked Alaska", aerated chocolate cheesecake, chocolate hazelnut ganache, graham cracker, toasted meringue £9.00

Rum baba, chai poached pear, pear gel, burnt walnut dragee, Chantilly cream. Served with a side of chai tea £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 passion fruit sorbet, berry sorbet, white peach sorbet)

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

Feldon sweet selection, A hand crafted selection of sweets £7.50

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*