

The KITCHEN

Dessert Menu

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

Peach Pannacotta, peach & raspberry dehydrated meringue, raspberry sauce, compressed peach, peach & jasmine sorbet **£8.50**

Pavlova, strawberry and kiwi salsa, creamy rice pudding, lime gel, frozen litchi, litchi sorbet **£8.50**

Cherry Bakewell Tart, sour cherry jam, macadamia nut frangipane, cherry ice cream, macadamia nut tuile **£9.00**

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

Choice of vanilla, chocolate or strawberry ice cream
or
mango & passion fruit sorbet

British cheese selection, house chutney,
Homemade tea loaf, homemade cracker **£10.00**
(Harrogate 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

Castelnaud 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 **£11.00**

Absolute Vanilla Vodka, Espresso, Cotswold Cream Liquor

Irish Coffee **£6.00**

Coffee, Bushmills Whiskey, Cream

Feldon Old Fashioned **£10.00**

Cotswold Single Malt Whiskey, Drambuie, mixed bitters