

The KITCHEN

Dessert Menu

Spiced Pumpkin Tart, pumpkin and sage spiced mousse, orange and pumpkin marmalade, charred pumpkin, Chantilly cream, autumn leaf tuile **£8.50**

Orange, Almond and Olive oil cake, macerated fig, burnt orange syrup, toasted almonds, mascarpone ice cream **£9.00**

Death by chocolate, dark chocolate and Frangelico crème brulee, chocolate and hazelnut sourdough croute, salted chocolate hazelnut clusters **£9.50**

"Banana Split", chocolate & dulce ice cream, vanilla & banana sabayon, sour cherry, pistachio **£9.50**

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

Choice of vanilla, strawberry swirl, rocky road, rum & raisin or
White peach sorbet

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

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**

The KITCHEN

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