



Autumn 2018 sample menu

[Book a table here](#)

DESSERTS 6.95

PAVLOVA
baked meringue, English
strawberries and Chantilly cream.

MEXICAN RICE PUDDING
with fresh mango and honeycomb.

MILK CHOCOLATE
AND ROSE CREAM
dark chocolate crisp, baked white
chocolate and vanilla ice cream.

PASSION FRUIT CRÈME BRÛLÉE
passion fruit jellies.

TIRAMISU
Classic Tiramisu

CARAMEL MOUSSE
with almond brittle and English
strawberries

SELECTION OF ICE CREAMS
AND SORBETS
vanilla, chocolate, strawberry, mango, raspberry and
blood orange.

SELECTION OF CHEESE
Vintage Cornish Gouda, Baron Bigod, Windsor Blue with
beetroot chutney and oat biscuits. 8.95

DESSERT WINE

CAMPBELLS RUTHERGLEN MUSCAT
(AUSTRALIA) 9.95

MONBAZILLAC, DOMAINE DE GRANGE
NEUVE (FRANCE) 6.95

LUSTAU PEDRO XIMENEZSAN EMILIO
(SPAIN) 5.25

PORT & DIGESTIFS

QUINTA DE LA ROSA 2010 LBV PORT 5.50

AKASH-TAI SHIRAUME UMESHU SWEET SAKE 5.25

QUINTA DE LA ROSA TONEL NO12,
10 YEAR OLD TAWNY PORT 6.00

LIQUEURS

BAILEYS (50ML) 5.00

GRAND MARNIER 3.65 COINTREAU 3.95

AMARETTO SALIZA 3.75 LIMONCELLO 4.00

SAMBUCA 3.75 ESPRESSO LIQUEUR 3.95

COFFEES from 3.40

ORIGIN COFFEE. BLEND OF 50% BRAZILIAN & 50% COLOMBIAN.
TASTING NOTES OF CHOCOLATE COOKIE, BERRY SYRUP AND PECAN NUTS.

CAPPUCCINO / LATTE / FLAT WHITE / AMERICANO / ESPRESSO

LIQUOR COFFEE 7.00
ESPRESSO MARTINI 9.50

Please ask a member of staff for information on allergens.