



Sample menu winter 2019

BOOK NOW

DESSERTS

MILK CHOCOLATE AND ROSE CREAM with baked white chocolate, a dark chocolate crisp and vanilla ice cream. 6.95

STICKY TOFFEE PUDDING with clotted cream. 6.95

DARK CHOCOLATE AND PEANUT BUTTER FONDANT with honeycomb ice cream. 6.95

CREMA CATALANA Catalan crème brûlée. 6.95

MEXICAN RICE PUDDING with honeycomb. 6.95

WALNUT TART with clotted cream. 6.95

PASSION FRUIT PAVLOVA 6.95

ICE CREAM / SORBET SELECTION from Marshfield Farm. Chocolate, honeycomb, strawberry, vanilla / lemon, orange or raspberry sorbet. 6.95

A SELECTION OF CHEESE St Bartholomew, Helford Blue, Northumberland oak smoked, Coquetdale, Maighean with bread and butter pickle and oat biscuits. 3 cheeses 9.00/ 5 cheeses 11.00

DESSERT WINE

CAMPBELLS RUTHERGLEN MUSCAT, AUSTRALIA
100ml 8.00 / Bottle 31.00

DOMAINE DE GRANGE NEUVE, 2011 MONBAZILLAC
100ml 5.95 / Bottle 30.00

PETIT VÉDRINES, CHÂTEAU DOISY VÉDRINES,
SAUTERNES 2013, BORDEAUX Bottle 40.00

AFTER DINNER COCKTAIL

ESPRESSO MARTINI
Black Cow vodka, espresso coffee liqueur,
double espresso and sugar syrup. 9.95

BRANDY ALEXANDER
Montifaud V.S Cognac, Briottet crème de cacao,
cream and a little nutmeg. 10.25

PORT & DIGESTIFS

QUINTA DE LA ROSA LBV PORT (2013) 5.50

QUINTA DE LA ROSA TAWNY PORT (10 Year old) 6.00

QUINTA DE LA ROSA VINTAGE PORT (2005) 11.50

AKASH-TAI SHIRAUME UMESHU SWEET SAKE 5.25

LIQUEURS (25ml)

BAILEYS (50ml) 5.00 / DRAMBUIE 3.65

GRAND MARNIER 3.65 / COINTREAU 3.95

AMARETTO SALIZA 3.95 / LIMONCELLO 4.25

COFFEES

Origin coffee. Brazil. Tasting notes of dark chocolate, fudge, intense.

CAPPUCCINO / ESPRESSO / LATTE / CAFÉ MOCHA / AMERICANO

Coffees start from 3.40