



# Dessert

BLACKCURRANT AND LIQUORICE	£8	BERGAMOT AND ROSEMARY	£8
Blackcurrant and liquorice millie feuille, honey wafers, thyme ice cream		Bergamot and rosemary tart, cardamom yogurt, dark chocolate sorbet	
<i>Suggested pairing</i>		<i>Suggested pairing</i>	
Riesling Ice Wine, Stratus, Canada (50ml)	£6.70	Pedro Ximenez, Bodegas Alvear, Spain (50ml)	£8.70
STRAWBERRIES, PISTACHIO, HIBISCUS	£9	<i>The Cottage</i> CHOCOLATE BAR	£10
Pistachio strawberry consommé, strawberry mousse, meringue, hibiscus panna cotta, basil compressed strawberries		Milk chocolate and salted caramel peanut bar, white miso caramel ice cream, savoury granola	
<i>Suggested pairing</i>		<i>Suggested pairing</i>	
Muscat de Beaugues, France (50ml)	£6.50	Quinta do Vallado 10yr Tawny (50ml)	£8.60
<i>The Cottage</i> SELECTION OF ICE-CREAM & SORBET	£6	AFFOGATO	£6.50
		Vanilla pod ice cream, espresso	
		<i>Suggested pairing</i>	
		Amaretto (50ml)	£5.80

## BRITISH CHEESES

CHARLES MARTEL SINGLE GLOUCESTER: Hard cheese made with 'Old Gloucester' cow's milk.

WIGMORE: A semi-soft ewe's milk cheese from Berkshire.

WORCESTER BLUE: A soft blue cow's milk cheese matured for fullest flavour from Lightwood Worcester.

ST THOM: A uniquely soft and creamy goat's milk cheese from Lightwood Worcester.

LIGHTWOOD CHASER: A soft and creamy cow's cheese from Lightwood Worcester.

WITH SEEDED SODA BREAD, BISCUITS, FRUIT & NUT SALAMI, CHUTNEY

Your choice of three cheeses: £9 / Full selection of five cheeses: £14

*Suggested pairing*

Petit Guiraud Sauternes, France (50ml) £6.80

## Liqueur coffee cocktail

Please ask for the bar menu to see the full range of cocktails & digestifs

### Coffee & Hot Chocolate

CAFETIERE Small (1), Medium (2), Large (4)	£3.50 / £5.50 / £7.50
ESPRESSO Single/ Double	£2.50 / £3.50
AMERICANO	£2.50
LATTE / FLAT WHITE / CAPPUCCINO	£3.50
MOCHA	£3.50
CHOCOLATE, hot milk	£3.75

### Loose Leaf Teas

ASSAM	GREEN
BREAKFAST BLEND	JASMINE
CAMOMILE	LAPSANG SOUCHONG
DARJEELING	PEPPERMINT
EARL GREY	ROOIBOS
	£3

### Infusions

FRESH MINT
CANARINO (LEMON PEEL)
FRESH GINGER
£3.50

For dietary requirements and food allergies, please ask one of our team members for assistance. All of the above are suitable for vegetarians except TONKA BEAN PANNACOTTA. Gluten free & Vegan variations available, please ask for details. Prices are inclusive of VAT. Service charge is not added to the bill, but can be at your discretion.