

Desserts

(all made here at The Dining Room)

Pistachio & White Chocolate Parfait £6.75
With a coffee anglaise

The Seasonal Platter £9.25
A selection of four of our desserts

Blackberry and Mascarpone Cheesecake £5.95
with fresh mint syrup

Bay leaf Crème Brûlée £5.95
topped with fresh fruits

Sweet basil Pannacotta £6.75
With a pineapple confit

Vanilla Risotto with baby poached Pears £5.95
With a mulled wine reduction

Christmas Pudding with Brandy Sauce £5.95

Ice Creams & Sorbets

Rum & Raisin Ice Cream £5.75
Served in a tuille basket

Earl Grey Ice Cream £5.75
Served in a tuille basket

Mandarin or Blackcurrant Sorbet £5.75
Served in a chilled glass

*Try a glass of Muscat (£4.50) or
Noble One Sauternes (£7.75) with your dessert.
A full range of dessert wines, ports and liqueurs
can be seen on the wine list.*

Cheeses

Please see adjacent list

Our selection of cheeses comes from some of the finest cheese makers in both the UK and in Europe.
Note: Please be aware that some cheeses may be unsuitable for certain people . Be sure to let us know if you are in a 'risk group'.

Personal Selection

A plate of three different cheeses
£7.65

Gourmet Selection

A platter of 6 cheeses for you to discern
£14.00

A glass of Port or Madeira with your cheese?
from £3.95

Coffees

All our coffees are free trade

Filter Coffee £2.20

Espresso £2.35

Americano £2.35

Cappuccino or Double Espresso £2.85

Latte £2.85

Maybe a liqueur, digestive or a cocktail?

Leaf Teas

English Breakfast - Earl Grey

Assam - Darjeeling – Lapsang

Decaffeinated

£2.50 per person

Herb Teas & Tisanes

Dragon Well Green Tea

Wild Encounter Fruit, Pai mu tan

Citrus Chamomile, Persian Pomegranate

Spiced Chai, Egyptian Mint – Fresh Mint

£2.50 per person