

Desserts

(all made here at The Dining Room)

Trio of Rhubarb

Rhubarb mousse, poached Rhubarb, and fresh Rhubarb ice cream £5.95

The Seasonal Platter £9.25

A selection of four of our desserts

Summer Fruit Terrine

with White Chocolate Bavaois and Basil syrup
£6.25

Dark Chocolate Marquise with Pistachio Jelly and Praline £6.75

Ice Creams & Sorbets £5.75

A selection of delicious ice-cream and sorbets made locally by Caroline Spiby of Caroline's dairy.

Ice Creams

Double Dairy, Belgium Chocolate, Honey & Stem Ginger, Espresso Coffee, Lemon Meringue or Sea Buckthorn.

Sorbets

Raspberry, Melon or Lemon.

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