

DESSERTS

Pecan tart, mascarpone cream	9
Dark chocolate and raspberry delice, basil oil, raspberry sorbet and hazelnut crumble	9
Wotton rhubarb and white chocolate cheesecake, honeycomb and honey gel	9
Cheese selection, quince jelly, house chutney and crackers*	12
Selection of ice creams and sorbets ask your server for today's choice	7
Tea & Coffee	
Selection of Twinning's teas	3.95
English Breakfast Earl Grey Green Peppermint	
Barista specialty coffees	3.95
Americano Latte Cappuccino Flat White Mocha	
Liqueur Coffees	9.5
Irish French Italian Spanish	
Liqueurs	5.95
Baileys 50ml Kahlua 50ml Tia Maria 50ml	
Dessert & Fortified Wine	
Sauternes 75ml	8.5
Graham's Port 50ml	5
Harvey's Bristol Cream 50ml	4.5
Antica Formula Vermouth 50ml	7

If you have any dietary requirements or food allergies, please let us know. Please be aware that due to shared cooking & preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.

All prices shown are VAT inclusive at the current rate.

If you are booked on a dinner package, you have a £28 dinner allowance per person towards your meal.

**Not included in the 3-course meal package, supplement applies.*