

Classic desserts

Milk chocolate & raspberry doughnut (V) £9

fresh raspberries, raspberry curd & milk chocolate sauce

Strawberries and cream parfait (V) £8

British strawberries, clotted cream & strawberry syrup

British cheese selection (V) £13

Tunworth, blacksticks blue, Lincolnshire poacher,
homemade chutney & artisan crackers

1877 desserts

Wotton honey sponge cake (V) £11

yogurt sorbet, lemon popcorn, honey jelly & lemon verbena

Peach & cocoa nib delice (V) £11

peach crumble ice cream, dark chocolate sponge & peach sauce

Dark chocolate cremeux (VE) £11

hazelnut sponge, fresh & candied citrus fruit & calamansi sorbet

Superior selection of Jing teas £3.95

| Assam Breakfast | Earl Grey | Organic Jade Sword Green Tea |
| Whole Chamomile Flowers | Lemongrass & Ginger | Moroccan Mint |
| Organic Darjeeling Second Flush |

Barista specialty coffees

| Americano £3.95 | Latte £4.25 | Cappuccino £4.25 | Flat White £4.25
add flavoured syrup for £1
| Caramel | Vanilla | Almond | Coconut | Hazelnut

Liqueur coffees £9.5

| Irish | French | Italian | Spanish |

After dinner cocktails

| Espresso Martini £15 | White Russian £12 | Surrey Hill Negroni £13 | Old Fashioned £12 |

Dessert & fortified wine

Sauternes 75ml £8.5

Graham's Port 50ml £5

Harvey's Bristol Cream 50ml £4.5

Albury Vermouth Bianco or Rosso 50ml from local vineyard £8

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.

V – Vegetarian VE – Vegan