

From the pastry kitchen

"Why just end your meal when you can end it wonderfully? Our homemade, locally inspired desserts are so irresistible you'll forget you were ever too full."

Homemade custard tart £9
nutmeg and cinnamon ice cream (V)

BBQ pineapple and muscovado sponge £10
pineapple coconut caramel and coconut ice cream (V)

English pear pavlova £10
marinated British berries, poached pear and
Wotton elderflower syrup (GF) (V)

Chocolate orange mousse £12
mandarin and sea buckthorn sorbet with
candied mandarin puree - (VE) (GF)

Rhubarb and white chocolate £12
poached rhubarb, vanilla ganache and ginger crumble

Selection of British cheeses £15
Montgomery cheddar, Bluevale, Spenwood ewes',
homemade chutney, quince and crackers (V)

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 | Hazelnut

Liqueur coffees £9.5

| Irish | French | Italian | Spanish |

After dinner cocktails

| Espresso Martini £15 | 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. A discretionary 10% service charge will be added to your bill.

V - Vegetarian VE - Vegan GF - Gluten free