



Sample Desserts

English Cherries, Dark Chocolate Mousse, Cornish Stout Ice Cream and Cocoa Nib Tuile
Poached Apricots, Cornish Honey, Buttermilk Pannacotta, Fresh Almonds and Chamomile

Mora Farm Strawberry 'Eton Mess', Ewe's Milk Ice Cream, Elderflower and Macadamia

Driftwood Affogato - Milk Ice Cream, Coffee Granita & Muscovado Sponge
served with an Espresso or Grappa

OR

A selection of 4 British Cheeses, Fruits, Nuts, Biscuits & Bread
+ £6.00 or £10.00 as an extra course

Choose from:

Solstice – Cow's cheese from Somerset, creamy, soft, citrus

Sharpham's Cremet– Cow's Milk, fresh, creamy flavour and mousse like texture

Ragstone– Goats Milk from Herefordshire, Somerset, soft, creamy & lemony flavour

Miss Muffet– Cow's Milk From near Bude, smooth supple texture, semi- soft, sweet

Mrs Kirkham's – Cow's Milk, semi- hard savoury, lighter textured style of Lancashire

Bath Blue– Cow's milk creamy, From the South West, Stilton-style organic blue cheese

Dessert Wines (100ml)

Monbazillac: Domaine de l'Ancienne Cure 2015 £8.00

Disznoko Late Harvest Tokaji 2017, Hungary £9.00

Muscat, Mas Amiel 2015, Maury, France £10.00

Port and Maderia

Niepoort, LBV Port 2013 £8.00

Niepoort 10 year old Tawny Port £10.00

D'Olivieras 10 year old Madeira £10.00

Coffee, Ronnfeldt tea selection or fresh garden herb infusions with Petit Fours £6.00

Service is not included and is at our guest's discretion.

Due to market availability, some ingredients may be subject to change.

Please advise us of any dietary requirements, allergens or food intolerance