



SAMPLE MENU
THE RESTAURANT MENU

DESSERTS

Chocolate soufflé

Salted caramel, malt ice-cream

Delice

Dark chocolate, passionfruit, coconut

Brûlée

Vanilla, shortbread

Parfait

Blood orange, honey, yogurt

Pavlova

Apple, lemon thyme

Cheese Plate

Selection of local & British cheeses, homemade chutney,
Celery, grapes & handmade biscuits
(£2.00 supplement)

2 courses £24.00

3 courses £28.00

DESSERT WINE

Heaven on Earth Moscatel, South Africa

This delicious sweet wine has abundant aromas of apricot, honey and rooibos, which carry through to a sumptuous palate.

100ml £6.25 375ml bottle £23.00

Sauternes Chateau Baulac Didijos, France

100% Semillon from 40 year old vines in the commune of Barsac, the heart of the prestigious Sauternes appellation. This wine has a delicate nose and offers complex and expressive aromas. The palate is dominated by notes of honey, confectioned fruit and mango.

100ml £7.95 375ml bottle £29.00

TEA & COFFEE

A selection of Novus premium loose leaf teas and coffees including liqueur coffees

To see a full list of allergens please ask your server