



SAMPLE MENU  
**THE RESTAURANT MENU**

**DESSERTS**

**Soufflé**

Pistachio, white chocolate, rhubarb

**Delice**

Dark chocolate, passionfruit, coconut

**Brûlée**

Vanilla, shortbread

**Parfait**

Blood orange, honey, yogurt

**Pavlova**

Apple, lemon thyme, cider

**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, confected 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*