

The Dining Room

(sample menu)

Desserts

Dessert of the day

£8

*Steamed date pudding, muscovado
butterscotch sauce, puff pastry ice cream,
candied pecans*

£8

*Creamed coconut rice, honey caramelised
pineapple, mango sorbet, toasted pistachio*

£9

*Selection of ice cream and sorbets 3 scoops;
Puff pastry ice cream, Vanilla ice cream,
Chocolate ice cream, Strawberry sorbet,
Mango sorbet*

£6.50

*Selection of British cheeses, green tomato and
chilli chutney, beer pickled onions, crackers*

£13.50

An optional 10% gratuity will be added to your bill
Please inform us of any allergies and special dietary
requirements

Tea, coffee and infusions

*Served with a selection of petits fours and
handmade chocolate - £6.00*

Dessert and fortified by the glass

	75 ml
Château Haut Mayne, Sauternes	£9.50
Domaine Durban, Muscat de Beaume	£8.50
Dow's, Ruby Port	£6.50
Graham's, 2012 LBV Port	£9.50
Graham's, 20 yo Tawny Port	£13.50
Justino's Madeira, 10yo Sercial	£8.50

Speciality coffee

Difference Coffee Company, London

Amir Gehl Founder comes from a long line of tobacco manufacturers. He compares his passion for coffee to his appreciation of fine wines and cigars, all of which rely on great soil & weather to deliver outstanding taste. His aim in creating the ultimate terroir-led coffee collection is to make the most prized coffees in the world accessible to discerning clients and top end restaurants.

Jonny England, Master Roaster

Guatemala Speciality Decaf £9.00

Washed & Patio Dried, medium roasted.
Finca la Pastoria Estate, Swiss water process,
100% Arabica

Jamaica Blue Mountain £12.00

Washed, medium roasted.
Gold Cup Estate, Grade 1, 100% Arabica

Hawaii - Kona Gold Rum Co. £13.50

Washed and dried for 10 days, medium roasted.
Kona Gold Rum Co. Estate, Extra Fancy, 100% Arabica

Wild Kopi Luwak £15.00

Washed, medium roasted.
Gayo Highlands Sumatra Indonesia, Grand Reserve,
100% Arabica

*Served with a selection of petits fours and
handmade chocolate*