

INDULGING LIQUEUR COFFEES

Irish Coffee 9

Fine Italian roast coffee with Jameson Irish whiskey, and demerara sugar, crowned with fresh double cream

Calypso Coffee 12

Fine Italian roast coffee with Tia Maria, and demerara sugar, crowned with fresh double cream

Café French 10

Fine Italian roast coffee with Courvoisier cognac, crowned with fresh double cream and lemon zest

Café Disaronno 9

Fine Italian roast coffee with Disaronno Amaretto, and demerara sugar, crowned with fresh double cream

Baileys Coffee 9

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

HOT BEVERAGES

Espresso (kcal 0) 4

Americano (kcal 0) 4

Latte (kcal 97) 4

Cappuccino (kcal 65) 4

Hot chocolate (kcal 307) 4

Syrups (kcal 60) 0.5

DESSERTS

Black forest gâteau 9.5

Dark chocolate mousse, cherry liqueur, sour cherry, vanilla ice cream (kcal 926)

Cardamom panna cotta 8

Blood orange, biscuit (kcal 356)

Tonka bean crème brûlée 8

warm madeline (kcal 209)

Brown sugar basque cheesecake 8

Miso caramel, banana, sesame (kcal 474)

Warm croissant and butter pudding 9.5

Winter Berry compote, white chocolate sauce(kcal 1070)

Cold coconut rice pudding (ve/gf) 9.5

Tropical salsa, lime (kcal 572)

Sticky toffee pudding (vg) 8

Toffee sauce, local honeycomb ice cream (kcal 682)

Made from wheat free ingredients

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

SELECTION OF BRITISH CHEESE

British Cheeseboard

Grapes, celery, Evesham chutney and crackers

3 cheeses (kcal 886) 14 | 4 cheeses (kcal 953) 16 | 5 cheeses (kcal 1014) 18

Worcestershire Blue

Produced by Lightwood Cheese Company, Worcester

Cornish Yarg

Cornish Yarg is a semi-hard cow's milk cheese made in Cornwall, UK. Before being left to mature, the cheese is wrapped in nettle leaves to form an edible, though mouldy rind

Smoked Cotswold Brie

Soft & buttery brie using organic milk, smoked over Applewood

Driftwood (v)

Award winning unpasteurised goat's cheese from Pylle in Somerset

Sparkenhoe Red Leicester

Raw milk, cloth-wrapped cheese from the East Midlands

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AFTER DINNER DRINKS ON THE ROCKS

Baileys Irish Cream 7.5

Irish cream liqueur flavoured with cream, cocoa and Irish whiskey

Piston Limoncello 4.85

A sweet liqueur with concentrated flavours of lemon zest

Disaronno 5

An amber-coloured liqueur with a characteristic almond taste

Remy XO 11.5

Rich, spicy, complex and truly historical Cognac

Kamm & Sons 5

British spirit launched by bartending legend Alex Kammerling. It contains 45 botanicals, with the main ingredients being ginseng root, fresh grapefruit peel and Manuka honey

AFTER DINNER SIGNATURE COCKTAILS

Stanbrook Abbey Grasshopper 13

Baileys Irish cream, Crème de Menthe, Crème de Cocoa, Galiano

Lemon drop 13

Citron Absolut, Triple Sec, Limoncello, sugar syrup, sugar rim

Berry bosh 13

Sipsmith sloe gin, Creme de Mure, Grenadine, lemon, cranberry