

# The Dining Room

## Summer Dessert Menu

White chocolate mousse, poached rhubarb, earl grey tea jelly,  
honeycomb **N, E, MK, SD, G 7**

Honey caramelized apricot, Italian meringue, crème fraîche,  
toasted almonds, amaretto biscuit **N, E, MK 7**

Hot chocolate fondant, salted caramel ice cream **N, E, S, MK, G 8**

Ice creams, sorbets **N, E, S, MK 6**

Homemade chocolate truffles **N, E, MK, G 4**

British Cheeseboard **N, SS, MK, CY, SD, G 12**  
Baron Bigod, Northern blue, Pitchfork 12-month matured  
cheddar, Golden Cross mature Ash log, plum & ginger  
chutney, Peter's Yard mix crackers

Allergens: Peanuts (P), Nuts (N), Molluscs (M), Sesame Seeds (SS),  
Crustaceans (C), Fish (F), Eggs (E), Soybeans (S), Milk (MK), Celery  
(CY), Mustard (MD), Sulphur Dioxide (SD), Lupin (L), Gluten (G)  
May Contain

Before you order, please inform our staff if you have any food allergies.  
Prices inclusive of VAT at 20%. A discretionary service charge of  
12.5% will be added to your bill.

