

# The Dining Room

## Dessert Menu

White chocolate dome, vanilla cheesecake, alphonzo mango, champagne sauce *S, MK, SD, G N* 10

Tartaleta with mascarpone mousse, cognac poached rhubarb *E, MK, SD, G N* 9

Valrhona chocolate parfait, lemon curd, blood orange, hazelnuts *E, S, MK, G, N* 9

Griottine cherry & almond Bakewell tart, Cornish clotted cream *E, MK, SD, G, N* 8

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

Homemade chocolate truffles *MK, G, N* 4

British Cheeseboard *MK, N, P, SS, S, MD, SS, G* 12  
*Yarg Cornish wild garlic cheddar, Northern Blue, Lord London, Blanch goats log, quince set fruit conserve, 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.

