

# The Dining Room

## Dessert

White chocolate dome, vanilla cheesecake, Victoria plums, champagne sauce [S](#), [MK](#), [SD](#), [G](#) [N](#) 10

Tartaleta with lemon curd, summer berries, torched Italian meringue [E](#), [MK](#), [SD](#), [G](#) [N](#) 9

Cherry parfait, marinated cherries, almond tuile [E](#), [S](#), [MK](#), [G](#), [N](#) 9

Strawberry & hazelnut mille feuille [E](#), [MK](#), [SD](#), [G](#), [N](#) 8

Ice creams, sorbets [E](#), [MK](#), [N](#), [P](#) 6

Homemade chocolate truffles [MK](#), [S](#), [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.

