

# The Dining Room

## Dessert

White chocolate dome with whiskey cheesecake mousse, orange and champagne sauce	£14.00
Tartaleta with vanilla cream, mulled wine, William pear and honeycomb	£9.00
Vanilla panna cotta with poached quince and cobnuts	£9.00
Apple, rhubarb & hazelnut crumble with vanilla ice cream	£9.00
Valrhona chocolate fondant with salt caramel ice cream	£12.00
Ice creams, sorbets	£6.00
Homemade chocolate truffles	£4.00
British Cheeseboard	£14.00
<i>Yarg Cornish wild garlic Cheddar, Northern Blue, Lord London, Blanche goats log, quince set fruit conserve, Peter's Yard mix crackers</i>	

### Digestifs

Temperley's Somerset Pomona	£7.50
Temperley's Somerset Cider Brandy 5 year old	£8.50
Temperley's Somerset Cider Brandy Alchemy	£11.50

### Dessert Wines

Saint Albert Pacherenc du Vic Bilh Plaimont <i>Gascogne France 2016 (500ml)</i>	£9.75	£43.00
Riesling Auslese 'Wehlener Sonnenuhr' Joh Jos Prum <i>Mosel, Germany 2013 (375ml)</i>	coravin £19.00	£67.00
Royal Tokaji 'Blue Label' Aszu 5 Puttonyos <i>Tokaj, Hungary 2013 (500ml)</i>	coravin £21.00	£100.00

**Food allergies and intolerances:** Before ordering please speak to our staff about your requirements. Vegetarian & vegan menu available on request. Game may contain shot. Optional 12.5% service charge will be applied to your bill.

