



CARRIAGES

BAR & BRASSERIE

Dessert Menu

Desserts

MALTESER & CARAMEL CHEESECAKE	5.75
Served with clotted cream	
BANOFFEE PIE V	5.75
Served with ice cream and toffee sauce	
FLAMING CREME BRULEE TART V	6.25
With Raspberry Sorbet	
ETON MESS CHEESECAKE	5.75
Topped with meringues, fresh strawberries & served with raspberry coulis	
WHITE CHOCOLATE & STRAWBERRY TORTE V G	5.50
Served with clotted cream	
WARM CHOCOLATE BROWNIE V	6.00
Drizzled with chocolate sauce and served with vanilla ice cream (contains nuts)	
FRESH FRUIT SALAD VE G	5.50
A selection of traditional and exotic fruits served with clotted cream	
YARDE FARM LOCAL ICE CREAM V GF	5.75
Choose from three flavours: Vanilla, Strawberry, Chocolate, Coffee, Mint & Chocolate Chip	
YARDE FARM LOCAL SORBET VE GF	5.75
Choose from three flavours: Mango, Raspberry or Elderflower Sorbet	

Beverages

TEA SELECTION	2.85		
Ceylon, Earl Grey, lemon tea, chamomile, green tea, peppermint tea, summer berry and decaffeinated tea			
CAFETIERE OF COFFEE / DECAFFEINATED	3.25		
With hot milk, cold milk or cream			
LATTE	3.25	CAPPUCCINO	3.25
AMERICANO	3.25	ESPRESSO	3.25
LIQUEUR COFFEE	6.25	HOT CHOCOLATE	3.25

Port and cheese

TRIO OF CHEESES V GF	7.50
Hawkridge mature Cheddar, Somerset Brie and Devon Blue Cheese served with Assorted Biscuits, Apple, Celery and Grapes.	
For guests staying on dinner inclusive terms, a supplement of £1.25 is applicable for the cheese.	
ROC FINE RUBY 50ML	2.85
ROC FINEST RESERVE 50ML	3.50
CROFT LATE BOTTLED VINTAGE 50ML	3.75
SANDEMAN 20 YEARS TAWNY 50ML	5.10

Please inform us if you have a food allergy that we should be aware of

G These dishes are gluten free **V** Vegetarian **VE** Vegan

GF These dishes can be created without gluten upon request
- please ask your server for the gluten free option when ordering