

CARRIAGES

BAR & BRASSERIE

DESSERT

menu

Desserts

RASPBERRY & MARSHMALLOW CHEESECAKE 663 Kcal 7.25
With White Chocolate curls, chocolate crumb and clotted cream

BLUEBERRY & ALMOND TART GF VE 443Kcal | 574 Kcal 7.25
Served warm with coconut ice cream or pouring cream

CHOCOLATE BROWNIE 481 Kcal | 596 Kcal 7.75
Served warm with vanilla ice cream or pouring cream. Contains nuts

LEMON & LIME TORTE GF 443 Kcal 7.25
Served with blood orange sorbet

FRESH FRUIT SALAD 441 Kcal 6.75
A selection of traditional and exotic fruits served with clotted cream

BANOFFEE PIE 969 kcal 7.25
Served with vanilla ice cream and toffee sauce

ICE CREAM & SORBET 7.25
Yarde Farm ice cream: Vanilla 85 kcal | Strawberry 89 kcal | Chocolate 117 kcal
Coffee 111 kcal | Mint & Chocolate Chips 112 kcal
Jude's Vegan Coconut Ice Cream 79 kcal
Sorbet: Blood Orange 46 kcal | Lemon Zing 46 kcal | Raspberry 45 kcal

Beverages

TEA SELECTION 3.00
Ceylon, Earl Grey, lemon tea, chamomile, green tea, peppermint tea, summer berry and decaffeinated tea

CAFETIERE OF COFFEE / DECAFFEINATED 3.50
With hot milk, cold milk or cream

FLAT WHITE 3.75 **CAPPUCCINO** 3.75

AMERICANO 3.50 **ESPRESSO** 3.25

LATTE 3.75 **HOT CHOCOLATE** 3.75

LIQUEUR COFFEE 7.00

Port and cheese

TRIO OF CHEESES GF? 9.25
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 £2 is applicable for the cheese.

ROC FINE RUBY 50ML 3.25

ROC FINEST RESERVE 50ML 3.50

Please inform us if you have a food allergy that we should be aware of.
Adults need around 2000 kcal a day.

GF These dishes are Gluten Free V Vegetarian VE Vegan

GF? Can be made Gluten Free (Please ask when ordering)

VE? Can be made Vegan (Please ask when ordering)