

CARRIAGES

BAR & BRASSERIE

DESSERT

menu

Desserts

MINT AERO CHEESECAKE 853 kcal G, E, D, N, SO, SU	7.25
Served with chocolate curls and vanilla ice cream	
ST CLEMENTS TORTE GF 406 kcal SU, SO, D, E	7.25
Served with raspberry sorbet	
BANOFFEE PIE 969 kcal G, D, N, SO, SU	7.25
Served with clotted cream	
MILLIONAIRE SALTED CARAMEL CAKE VE 713 kcal G, SO	7.25
Served with dairy or vegan vanilla ice cream	
FRESH FRUIT SALAD GF? 776 kcal D, G	6.75
Served with clotted cream	
ICE CREAM & SORBET	7.25
Yarde Farm Ice Cream D, G, E, N, P, SO	
Vanilla 85 kcal Strawberry 89 kcal Chocolate 117 kcal Coffee 111 kcal Mint & Chocolate Chip 112 kcal	
Jude's Vegan Vanilla Ice Cream 79 kcal	
Sorbet Lemon Zing 46 kcal Raspberry 45 kcal	

Port & cheese

TRIO OF CHEESES GF? 1009 kcal C, G, E, D, N, S	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	4.75
ROC FINEST RESERVE 50ml	4.50

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		
LATTE / FLAT WHITE	3.75	CAPPUCCINO 3.75
AMERICANO	3.50	ESPRESSO 3.25
LIQUEUR COFFEE	7.00	HOT CHOCOLATE 3.75
ADD SYRUP	0.60	ICED LATTE 3.75
Vanilla Caramel Gingerbread Hazelnut		MILK SUBSTITUTES 0.25
		Oat Soya

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)

D - Dairy **G** - Gluten **M** - Mustard **E** - Egg **Mo** - Molluscs **CR** - Crustacean **C** - Celery
N - Nuts **F** - Fish **SU** - Sulphur Dioxide **S** - Sesame **SO** - Soya **P** - Peanuts **L** - Lupin

Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen-free or fulfill dietary requirements due to possible cross-contamination during production.