

CARRIAGES

BAR & BRASSERIE

DESSERT

menu

Desserts

PEAR AND BUTTERSCOTCH PIE G D	7.25
Served with clotted cream	
DEVON CHOCOLATE FLAKE CAKE D G E	7.25
Served with ice cream	
BANOFFEE PIE G SO D	7.25
Served with ice cream	
ST CLEMENTS TORTE GF D	7.25
Served with clotted cream	
RASPBERRY RIPPLE BAKED CHEESECAKE D G E	7.25
Served with clotted cream	
VEGAN MILLIONAIRES CAKE F SO	7.25
Served with vegan ice cream	
ICE CREAM & SORBET D G E N P SO	7.25
Yarde Farm Ice Cream: Vanilla Strawberry Chocolate Coffee Mint & Chocolate Chip Jude's Vegan Vanilla Ice Cream Sorbet: Lemon Zing Raspberry	
FRESH FRUIT SALAD GF? D G	6.75
Served with clotted cream	
TRIO OF CHEESES GF? 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.	

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

GF These dishes are Gluten Free **GF?** Can be made Gluten Free (Please ask when ordering)

V Vegetarian **VE** Vegan **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

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

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

We will show a service charge on your bill, but the payment of this is at your discretion.