

Cocina Restaurant

Desserts

Dark chocolate and caramel fondant	£	7.5	
Served with honeycomb ice cream and blood orange syrup			
Orange and ginger treacle tart		7	
Served slightly warm, with clotted cream and freeze dried raspberries			
Dark chocolate marquise		6.5	
Served with candied pistachios, hazelnuts, glazed orange segments and coffee liqueur cream			
Layered apple and vanilla panna cotta		7.5	
With mini custard donuts and compressed apple			
Iced raspberry and lime parfait (GF)		6.5	
With fresh mixed berries, lime curd, crushed meringue finished with candied lime zest			
Selection of ice cream (GF)		5	
Add a drizzle of Pedro Ximenez to your ice cream for a touch of Spanish authenticity			2
Selection of sorbets (GF)		5	
Spanish and English cheeses (GF)		8	
With a homemade chutney, grapes, celery and biscuits (GF options available and served from our cheese trolley)			

Dessert Wines

Señorio de Sarnia, Moscatel 2007, Ribera Baja de Navarre	£	£
Flavours of raisins, ideal with cured cheeses and desserts		
Fernando Di Castilla, Pedro Ximenez	5.2	100ml
Full of fruit and sugar, the perfect after dinner Sherry		

A selection of liqueurs and ports also available

If you are at all concerned with any allergens within our food, please ask a member of our staff
All our wine served is vegetarian and gluten free.



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