

Cocina Restaurant

Desserts

Catalan Crème Brûlée (GF)

Fresh seasonal berries / almendrados biscuit

Dark Chocolate Fondant

Chocolate crumb / glazed orange / orange curd / Jaffa Cake ice cream

Treacle Tart

Clotted cream / raspberries

Passionfruit Cheesecake (GF)

Passionfruit tuile / mango gel / coconut ice cream

Warm Sticky Toffee Pudding

Salted caramel sauce / vanilla pod ice cream

Cherry and Peach Jelly

Marinated roast peach, cherry compote, cherry ice cream

Strawberry Pavlova

Italian meringue, stewed strawberries, Chantilly, strawberry sorbet

Selection of Local Ice Cream (GF)

Sourced from just six miles away! Ask your server for today's flavours

Add a drizzle of Pedro Ximenez to your ice cream for a touch of Spanish authenticity

Cheese Trolley

Enjoy a selection of local and European cheeses from our trolley with Walton lodge truffle honey, chefs chutney and artisan biscuits

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

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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