

Cocina Restaurant

Desserts £

Caramel Crème Brûlée (GF)	6
Ginger bread / baked apple sorbet / fresh apple	
Dark Chocolate Fondant	7
Caramel popcorn ice cream / cocoa tuille	
Treacle Tart	7
Clotted cream ice cream / raspberries	
Pumpkin and Maple Cheesecake	7
Cinnamon biscuit / candied pumpkin / pumpkin ice cream	
Warm Sticky Toffee Pudding	6
Salted caramel sauce / salted caramel ice cream	
Cardamon panacotta	7
Plum gel / charred plum / ginger crumb / candied lime	
Blackberry parfait	6
Nut praline / white chocolate / honey glazed fig	
Selection of Local Ice Cream (GF)	5
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 for £2	
Cheese Trolley	8.5
Enjoy a selection of local and European cheeses from our trolley with Walton lodge truffle honey, chefs chutney and artisan biscuits	

Coffees, Hot Chocolates & Teas all coffees & teas are £3

Please ask your server about our speciality tea's

Cappuccino	(Caffe) Latte	Americano
Flat White	Cortado	Espresso
Macchiato	Hot Chocolate	Mocha

Liqueur Coffees All liqueur coffees are £6

Irish Coffee (Jameson Whisky)

Baileys Coffee

French (Grand Marnier)

Seville (Cointreau)

Mexican (Kahlua)

Friar's Coffee (Fratello Hazelnut Liqueur)

Brandy Coffee

Calypso (Tia Maria)

Russian (Vodka)

Italian (Amaretto)

Jamaican (Rum)

Dessert Wines

	£ glass	£ bottle
Señorio de Sarnia, Moscatel 2007	6	24
Ribera Baja de Navarre		
Flavours of raisins, ideal with cured cheeses and desserts		

Fernando Di Castilla, Pedro Ximenez **5.2** 70ml
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.