

# Cocina

AT casa

## DESSERT MENU

## DESSERTS

- Crema Catalana (V/GF)** 9  
*Served with lemon and almond shortbread*
- White Chocolate Mousse** 9  
*Black cocoa butter, rhubarb gel, rhubarb tuille and rhubarb sorbet*
- Brûléed Lemon Curd (GF)** 9  
*Basil granita and crème fraîche*
- Celebration of Chocolate (GF)** 9  
*White chocolate crèmeux, dehydrated chocolate mousse, dark and white chocolate ice cream*
- Tropical Fruit Pavlova (V/GF)** 9  
*Caramelised pineapple sauce, tonka bean Chantilly cream*
- A Selection of Ice Cream and Sorbets - 3 scoops (V/GF)** 7  
**Ice cream**  
*Vanilla (VG), chocolate, strawberry, white chocolate, mint choc chip, salted caramel*  
**Sorbet**  
*Lemon, mango, passionfruit, orange, raspberry*

(V) Vegetarian (GF) Gluten-Free (VG) Vegan

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies.

Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free. Thank you, we appreciate your support and custom.

## ARTISAN CHEESE COLLECTION

12

*Enjoy up to 3 carefully hand-picked English and European cheeses.  
Served with fresh fruit, seasoned lavosh crackers and homemade chutney.*

### **Beauvale Blue**

*A rich and buttery soft blue cheese with a salty tang, locally sourced from Nottingham.*

### **Derbyshire Blue**

*A local Derbyshire soft blue cheese with a mild and creamy flavour.*

### **Cornish Yarg**

*With floral and lemon notes, this is a semi-hard Cornish cheese.*

### **Moliterno Truffle**

*A rich and mature sheep's milk cheese, the taste of the truffle gives it its delicate flavour.*

### **Charcoal**

*A traditional Cheddar cheese, creamy in flavour with earthy undertones.*

### **Rosary Goat's Cheese**

*A full fat cheese dusted with charcoal, fresh flavours of lemon and slight floral notes.*

### **Red Fox**

*Vintage Red Leicester with a twang.*

### **Smoked Somerset Brie**

*A deliciously smooth and creamy smoked brie.*

## LIQUEUR COFFEES

### **Irish Coffee**

*Jameson whiskey blended with coffee and sugar then topped with whipped cream*

7.5

### **Calypso Coffee**

*Tia Maria blended with coffee then topped with whipped cream*

7.5

### **Seville Coffee**

*Cointreau blended with coffee then topped with whipped cream*

7.5

### **Italian Coffee**

*Amaretto blended with coffee then topped with whipped cream*

7.5

### **Baileys Coffee**

*Baileys Irish Cream blended with coffee then topped with whipped cream*

7.5

## DESSERT WINES

	50ml	Bottle
<b>2016 Riesling Auslese 'Wehlener Sonnenuhr Goldkapsel J.J. Prüm (Mosel Valley)</b> 750ml	12	170
<i>Jasmine, clementine zest, Alfonso mango, ripe green apple, spices, slate.</i>		
<b>2013 Tokaji Aszu 5 Puttonyos (Tokaj)</b> 500ml	10	95
<i>Furmint / Hárslevelú / Muskotáli</i>		
<i>Orange marmalade, apricot, honeycomb, ginger.</i>		
<b>2018 Maury, Domaine Pouderox (Rousillon)</b> 500ml	6	49
<i>Grenache   Black plum, blackberry, liquorice, sultana.</i>		
<b>2009 Château Rieussec (Sauternes)</b> 750ml	9.5	120
<i>Semillon / Sauvignon Blanc / Muscadelle</i>		
<i>Jasmine, peach, spiced pear, crème caramel, beeswax.</i>		
<b>2002 Château D'Yquem (Sauternes)</b> 375ml	35	250
<i>Semillon / Sauvignon Blanc / Muscadelle</i>		
<i>Candied apricot, orange peel, crème brûlée, almonds, saffron.</i>		
<b>Moscatel 'Marco Fabio', Bodegas Ontañón</b> 500ml	6	35
<i>Moscatel De Grano Menudo   White flowers, candied citrus, honey.</i>		

## PORT

<b>Krohn LBV (Douro, Portugal)</b> ABV 20%	7	
<i>Dark plum, spice and herbs dominate alongside sweeter berry fruit.</i>		
<b>Krohn Tawny (Douro, Portugal)</b> ABV 20%	8	
<i>Layers of caramel, butterscotch, raisin and spice with rich red fruit flavours.</i>		
<b>1991 Dow's Vintage (Douro, Portugal)</b> ABV 20%	14	
<i>Dried fig, liquorice, toffee, spices, leather.</i>		

A selection of teas and coffees are also available.

Please ask a member of our team for details.