

# Cocina

AT CASA

## DESSERTS

- Milk chocolate & orange cheesecake (V)** 9  
Blood orange gel, candied orange zest, hazelnut & cinnamon crumble and vanilla ice cream
- Lustre Caffè Latte and white chocolate profiteroles** 8  
'Boozy' caffè latte and white chocolate infused profiteroles, salted caramel sauce and pistachio brittle
- Crème catalana (V)** 9  
Served with lemon and spiced ginger biscuit
- Cappuccino panna cotta** 9  
Candied walnuts, milk foam, quinoa tuile and salted caramel sauce
- Shanky's Whip Irish whiskey affogato (V)** 9  
2 scoops of vanilla ice cream topped with espresso and Shanky's Whip – (a silky smooth and sweet whiskey liqueur flavoured with vanilla and caramel)
- Homemade Christmas pudding (V)** 8  
Served with brandy sauce and cranberry compote
- A selection of ice creams and sorbets served on a brandy snap basket - 3 scoops (V)** 7  
Ice cream - vanilla (VG), chocolate, strawberry, mint choc chip, salted caramel  
Sorbets - lemon, mango, passionfruit, orange, raspberry

## ARTISAN CHEESE COLLECTION

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

12

### **Black Bob**

A well rounded, strong and creamy mature cheddar with a slight tang

### **Red Fox**

Vintage Red Leicester with a twang

### **Manchego Garcia**

A strong hard cheese with notes of white wine

### **Smoked Lancashire**

Creamy Lancashire produced on the farm and smoked in Carron Lodge's smokehouse

### **Shropshire Blue**

Matured for 10-12 weeks producing a soft creamy texture with prominent veining

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

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

### **Montagnolo Affine**

German triple cream soft cheese that has been surface- ripened, a cross between a Brie and Roquefort

(V) Vegetarian (VG) Vegan

All our dishes are freshly prepared and cooked to order. Please inform a member of our team of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted. We regret that we cannot guarantee our dishes are totally nut-free. Thank you, we appreciate your support and custom.

## LIQUEUR COFFEES

<b>Irish Coffee</b> Jameson whiskey blended with coffee and sugar then topped with whipped cream	7.5
<b>Calypso Coffee</b> Tia Maria blended with coffee then topped with whipped cream	7.5
<b>Seville Coffee</b> Cointreau blended with coffee then topped with whipped cream	7.5
<b>Italian Coffee</b> Amaretto blended with coffee then topped with whipped cream	7.5
<b>Baileys Coffee</b> 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) 750ml</b> Jasmine, clementine zest, Alfonso mango, ripe green apple, spices, slate	12	170
<b>2013 Tokaji Aszu 5 Puttonyos (Tokaj) 500ml</b> Furmint / Hárslevelú / Muskotáli Orange marmalade, apricot, honeycomb, ginger	10	95
<b>2018 Maury, Domaine Pouderox (Rousillon) 500ml</b> Grenache   Black plum, blackberry, liquorice, sultana	6	49
<b>2009 Château Rieussec (Sauternes) 750ml</b> Semillon / Sauvignon Blanc / Muscadelle Jasmine, peach, spiced pear, crème caramel, beeswax	9.5	120
<b>2002 Château D'Yquem (Sauternes) 375ml</b> Semillon / Sauvignon Blanc / Muscadelle Candied apricot, orange peel, crème brûlée, almonds, saffron	35	250
<b>Moscatel 'Marco Fabio', Bodegas Ontañón 500ml</b> Moscatel De Grano Menudo   White flowers, candied citrus, honey	6	35

## PORT

<b>Krohn LBV (Douro, Portugal) ABV 20%</b> Dark plum, spice and herbs dominate alongside sweeter berry fruit	7
<b>Sandeman 10 Y.O. 'Old Tawny Port' (Douro, Portugal) ABV 20%</b> Damson, caramel, vanilla, roasted nuts	8
<b>1991 Dow's Vintage (Douro, Portugal) ABV 20%</b> Dried fig, liquorice, toffee, spices, leather	14

**A selection of teas and coffees are also available.**  
Please ask a member of our team for details.