

# Cocina

AT CASA

## DESSERTS

<b>Passionfruit curd cheesecake</b>	9
Caramelised white chocolate, passionfruit gel and candied hazelnuts	
<b>Lustre Strawberry Cream and white chocolate profiteroles</b>	9
Strawberry caramel and roasted almonds	
<b>Crème catalana (V)</b>	9
Served with lemon and spiced ginger biscuit	
<b>Tropical panna cotta (VG)</b>	9
Hooch Mango & Lime Rum roasted pineapple, coconut panna cotta, mango sorbet and candied lime zest	
<b>Textures of apple and rhubarb (V)</b>	9
Tonka bean crumble and vanilla ice cream	
<b>Shanky's Whip Irish whiskey affogato (V)</b>	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)	
<b>A selection of ice creams and sorbets served on a brandy snap basket – 3 scoops (V)</b>	7
Ice cream - vanilla (VG), chocolate, strawberry, mint choc chip, salted caramel Sorbet - lemon, mango, passion fruit, 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>	7.5
Jameson whiskey blended with coffee and sugar then topped with whipped cream	
<b>Calypso Coffee</b>	7.5
Tia Maria blended with coffee then topped with whipped cream	
<b>Seville Coffee</b>	7.5
Cointreau blended with coffee then topped with whipped cream	
<b>Italian Coffee</b>	7.5
Amaretto blended with coffee then topped with whipped cream	
<b>Baileys Coffee</b>	7.5
Baileys Irish Cream blended with coffee then topped with whipped cream	

## DESSERT WINES

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

## PORT

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

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