



DESSERT MENU

to finish...

Lime leaf crème brûlée Shortbread	£7.50
Sticky toffee pudding Vanilla ice cream, butterscotch sauce	£7.50
Caramelised pineapple Honey cream, spiced pistachio sponge, pineapple sorbet	£7.50
Warm chocolate pudding Praline parfait, toasted almonds	£7.50
Treacle tart Sorrel cream, lemon gel	£7.50
Vanilla panna cotta Raspberry, lemon verbena curd, orange and almond sponge crumb	£7.50
Selection of Walling's ice cream	£6.00
Selection of five great British cheeses (*£4.25) £11.75 A selection of accompaniments, an individual taster of white port. Please note that all of the following cheeses will be served. However, any combination of these may be ordered.	

Hebden Goat
Yorkshire Pecorino
Sandham's Tasty Lancashire
Dale End Cheddar
Devon Blue

dessert wine...

	125ml Glass	1/2 Bottle
68. Elysium Black Muscat California - USA A brilliant crimson purple with aromas of roses, hibiscus and strawberries	£7.25	£21.00
69. Sauternes Baron Philippe de Rothschild France This Sauternes has rich aromas of apricot, honey and blossom	£9.00	£25.00

hot beverages...

Cafetière of freshly ground coffee for one	£3.50
Cappuccino	£3.50
Café latte	£3.50
Americano	£3.25
Espresso	£3.00
Pot of fresh loose leaf tea from the Manor (Please ask a member of staff for selection)	£3.50
Hot chocolate with whipped cream and mini marshmallows	£3.50
Liqueur coffees Made with fresh double cream floated. Our selection includes: Irish (Jameson's whiskey), French (Courvoisier brandy), Calypso (Tia Maria), Jamaican (Lamb's Navy Rum), Gaelic Coffee (Drambuie), Russian (Smirnoff Vodka)	£6.50

Guests on a dinner inclusive rate may choose any starter, main and dessert. All other dishes, and items with a supplement price (e.g. *£3.00) will be charged accordingly. All prices are inclusive of VAT at the current rate. Before ordering please speak to our staff if you have a food intolerance or allergy.