

## **PUDDINGS**

*with suggested accompanying wines*

### **Garden Rhubarb**

*stem ginger, vanilla, meringue*

*(G, D, E)*

*Château Coutet, Barsac, 2017 (70ml)*

### **Strawberry Parfait**

*elderflower, fromage blanc, thai basil*

*(G, D, E)*

*Nivole, Moscato d'Asti, Chiarlo, D.O.C.G., Piedmont, 2020 (70 ml)*

### **Chocolate and Caramel Tart**

*rum and raisin ice cream*

*(G, D, E, N)*

*Pedro Ximenez Cardenal Cisneros Romate (50 ml)*

### **A Selection of Four British Cheeses,**

*rhubarb and ginger chutney, Guinness and black treacle sourdough,  
grapes, homemade crackers*

*(D, N, SE, G, E)*

### **A Selection of delicious and unusual Ice-creams and Sorbets**

*(D, E, N, SE, G)*



### **'Ethically-sourced' Cafetière Coffee, Cappuccino or Espresso**

*with sweetmeats £8.00*

#### **ALLERGEN KEYS**

*(G) contains Gluten  
(CE) contains Celery  
(E) contains Eggs  
(L) contains Lupin  
(D) contains Dairy  
(SD) contains Sulphites  
(C) contains Crustaceans*

*(M) contains Molluscs  
(MU) contains Mustard  
(N) contains Nuts  
(P) contains Peanuts  
(SE) contains Sesame  
(S) contains Soya  
(F) contains Fish  
(V) Vegetarian*

#### **SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:**

*If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.*

*Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.*

***Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.***

***A discretionary 12.5% service charge will be added to your final account.***