



Dessert

VEGAN

POACHED RHUBARB

Rhubarb gel, caramelised oats £8

Suggested pairing

Suaternes, Chateau d'Arche, France (50ml)

Furment / Harslevela, Royal Tokaji, Hungary (50ml) £6

£7

COCNUT PANNACOTTA

Mango sorbet, charred mango £9

(if restaurant informed in advance)

Suggested pairing

Riesling Ice Wine, Stratus, Canada (50ml) £6.50

Caratell Mistela del Montsant, Spain (50ml) £7

The Cottage SELECTION OF SORBET £6

Liqueur coffee cocktail

Please ask for the bar menu to see the full range of cocktails & digestifs

Coffee & Hot Chocolate

CAFETIERE Small (1), Medium (2), Large (4) £3.50 / £5.50 / £7.50

ESPRESSO Single/ Double £2.50 / £3.50

AMERICANO £2.50

Loose Leaf Teas

ASSAM GREEN

BREAKFAST BLEND JASMINE

CAMOMILE LAPSANG SOUCHONG

DARJEELING PEPPERMINT

EARL GREY ROOIBOS

£3

Infusions

FRESH MINT

CANARINO
(LEMON PEEL)

FRESH GINGER

£3.50

For dietary requirements and food allergies, please ask one of our team members for assistance.
All of the above are suitable for vegetarians except TONKA BEAN PANNACOTTA. Gluten free & Vegan variations available, please ask for details.
Prices are inclusive of VAT. Service charge is not added to the bill, but can be at your discretion.