



Apple tarte tatin to share (serves 2), caramel sauce, vanilla ice cream £18.00

Please note this has a 10-minute cooking time

Toasted almond pannacotta, kirsch cherries, reduced liquor, candied orange £9.00

Peppermint chocolate mousse, honeycomb, candied pecans, sherry caramel, mint crisps £9.00

Apple & blackberry crumble, vanilla custard £8.00

Bombay sapphire Gin & tonic cheesecake £8.00

A selection of petit fours from the kitchen £6.00

Yarde Farm Devonshire Ice Creams & Sorbets - £2.50 per scoop

Please ask for today's flavours

Extras: Chocolate sauce £2

Classic Affogato, vanilla ice cream, double espresso £7.50

The Jack Russell Affogato, vanilla ice cream, Amaretto, double espresso £9.00

The Jack Russell Sgroppino, blended lemon sorbet & Absolut vodka £9.00

Dessert Wines & Ports

	Bottle	100ml
Lustau Pedro Ximénez (75cl)	£85	£12
Château Suduiraut, Sauternes (37.5cl)	£45	£15
Black Muscat, Elysiam, California (37.5cl)	£42	£12
Niepoort 'Trudy' Nat Cool Ruby Port (1ltr)	£80	£10
Niepoort Tawny (37.5cl)	£35	£10
Babylonstoren 'The Newt' Iced Cyder (37.5cl)	£80	£22
Kikelet Tokaji Late Harvest (50cl)	£64	£13

Mozzo Coffee

Espresso £2.50 | Macchiato £2.50 | Double Espresso £3.00 | Americano £3.25 | Mocha £3.25

Double Macchiato £3.50 | Latte £3.50 | Cappuccino £3.50 | Flat White £3.50 | Hot Chocolate £3.50

Liqueur Coffees - £8.50 each

Irish | Calypso | French | Italian

Cointreau Hot Chocolate | Cotswold Cream Latte

Birchall Teas - £3.00 each

Breakfast Blend | Earl Grey | Green Tea | Green Tea & Peach

Peppermint | Chamomile Flowers | Lemongrass & Ginger | Great Rift Decaf



We have a range of allergen friendly menus available, please ask a member of staff for more information.

Where possible, we use as much produce from the beautiful Facombe Estate, from wild game to the fruit from our orchards.

A discretionary service charge of 10% will be added to the bill.