

DESSERT MENU

£11 each

Cognac Cheesecake, Compressed Pineapple, Coffee Soil and Ice Cream
Poached Fresh Yorkshire Rhubarb, Strawberry Gel, Vanilla Creme Brûlée, Meringue
Cox's Apple Tart, Puff Pastry, Cinnamon Ice Cream, Lemon Caramel Sauce
Praline and Cocoa Floating Island, Caramel Crisp
Alpaco 66% Chocolate Whipped Ganache, Cocoa Sponge, Orange and Cardamom
Homemade Ice Cream and Sorbet Selection with Tuille

CORINTHIA CHEESE SELECTION - £12

Selection of Artisanal Cheeses
Served with Fruit Chutney, Celery and Crackers

SWEET WINE - 75ml

Quady, Essencia, California, USA, 2014 £10
Muscat

Bonacchi, Vin Santo del Chianti, £12
Tuscany, Italy, 2006
Malvasia, Trebbiano & Sangiovese

TEA

*We can guide you through our extensive range of fine teas
from our master tea blender, Camellia's Tea House*

Corinthia Signature Breakfast Tea, Peppermint, £6
Rooibos Vanilla, Chamomile Flowers, Fresh Mint
Earl Grey, Darjeeling Goomtee, £6.50
Jasmine Pearls, Dragonwell

COFFEE

*Rainforest Alliance certified Arabica beans -
full bodied coffee with great depth and intensity*

Espresso, Macchiato £4.50
Filter Coffee £6
Double Espresso £6
Cappuccino, Caffè Latte, Mocha £6

HOT CHOCOLATE

Hot Chocolate £7.50
Served in a pot with Marshmallows and Whipped Cream

Food Allergies and Intolerances:

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.
All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.