

DESSERT MENU

£12 each

Baked Custard

Vanilla Crumble, Poached Rhubarb, Muscat Jelly

Hazelnut & Citrus Tartlet

Yuzu Jam, Kaffir Lime Leaf Sorbet

Pink Lady Apple Terrine

Puff Pastry, Spiced Apple Sorbet

Coconut Mousse

Caramelised Pineapple, Coconut Sorbet

Jivara 40% Milk Chocolate-Cappuccino Mousse

Vanilla Sable, Cocoa Nib Foam

CHEESE SELECTION - £14.50

Selection of Artisanal Cheeses from the Trolley

Served with Grapes, Celery and Crackers

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 £6.50

Earl Grey, Darjeeling Goomtee £6.50

Jasmine Pearls, Dragonwell £6.50

SWEET WINE - 75ml

Tokaji Furmint 2016 £14

Attila Homonna, Hungary

Tawny Port 20 Years £16

Graham's

COFFEE

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

Espresso, Macchiato £4.50

Filter coffee, Double Espresso £6

Cappuccino, Caffe Latte, Mocha £6

Hot Chocolate £7.50

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.