

DESSERT MENU

£11 each

Chocolate Mousse, Peanut Butter Ganache, Baileys Foam and Sauce (N)(G)

Tahitian Vanilla Burnt Cambridge Cream, Poached Rhubarb, Ginger-Honey Ice Cream

Eton Mess, Yoghurt Meringue, Passion Fruit Jelly, Caramelised Banana, Kaffir Lime Cream (V)

Brioche Bread and Butter Pudding, Vanilla Custard, Rum and Raisin Ice Cream (N)(G)(V)

Caramelised Apple Crumble, Praline Sauce, Hazelnut Crunch, Lemon and Hazelnut Ice Cream (N)(G)(V)

Homemade Ice Cream and Sorbet Selection with Tuille (G)(V)

BRAIN POWER DESSERT

Coconut Tapioca with Papaya and Lemon Balm (V)

CORINTHIA CHEESE SELECTION - £12

Selection of British
and International Cheeses (V)(N)(G)

Served with Chutney, Fruit Compotes and Crackers

SWEET WINE - 75ml

Quady, Elysium, California, USA, 2014 £10
Black Muscat

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

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

La Chapelle de Lafaurie-Peyraguey, £13
Sauternes, France, 2009
Sémillon, Sauvignon Blanc & Muscadelle

TEA

Please speak with one of our Tea Somelliers who can guide you through our extensive range of fine teas from our master tea blenders, 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 & 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

(V) Vegetarian (N) May contain nuts (G) Contains gluten

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.