

## DESSERT MENU

*£11 each*

Citrus Tartlet with Almond Mascarpone Cream and Dill Ice Cream  
Pistachio Financier with Pistachio Semifreddo and Cocoa Nib Sorbet  
Brioche Pain Perdu with Poached Quince Coffee Ice Cream and Wild Pepper  
Goat's Cheesecake and Elderflower Gel with Green Apple and Celery Sorbet  
Salted Chocolate Flan with Chocolate Ice Cream, Chocolate Sauce and Chocolate Soil (V)  
Homemade Ice Cream and Sorbet Selection and 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 & 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.