

DESSERT MENU

£11 each

Banana Sticky Toffee Pudding, Valrhona Orellys Chocolate Whipped Ganache and Lime Sorbet
Warm Vanilla Rice Pudding, Spiced Plums and Cinnamon Ice Cream
Salted Caramel Chocolate Bar, Poached Pear, Pear Jelly and Cocoa Nibs Foam
Exotic Fruit Eton Mess, Green Tea Meringue, Passion Fruit Curd, Yuzu Marmalade and Mango Coulis
Pink Grapefruit, Chestnut and Praline Tartlet, Grapefruit Gastrique Sauce, Grapefruit Sorbet
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 <i>Muscat</i>	£10
Bonacchi, Vin Santo del Chianti, Tuscany, Italy, 2006 <i>Malvasia, Trebbiano & Sangiovese</i>	£12
La Chapelle de Lafaurie-Peyraguey, Sauternes, France, 2009 <i>Sémillon, Sauvignon Blanc & Muscadelle</i>	£13

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, Rooibos Vanilla, Chamomile Flowers, Fresh Mint	£6
Earl Grey, Darjeeling Goomtee, Jasmine Pearls, Dragonwell	£6.50

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
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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.