

DESSERT MENU

£12 each

Peach

Crème Brulée, Yoghurt Sorbet

Panna Cotta

Strawberry and Timut Pepper

Lavender Vacherin

Apricot Sorbet, Lavender Honey, Bee Pollen

Apple Terrine

Spiced Sorbet, Crème Anglaise

Dark Chocolate Mousse

Lemon-Mint Emulsion, Cocoa Nib Ice cream

CHEESE SELECTION - £14.50

Selection of Artisanal Cheeses from the Trolley

Served with Grapes, Celery and Crackers

TEA

We offer an 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

Vin de Glace "Chaudelume" 2016 £15

La Cave du Vin Blanc de Morgeux, Italy

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, Caffè 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.