

DESSERT MENU

£11 each

Seasonal Syllabub, Pink Champagne Mousse, Lemon Balm Meringue
Mousse of Dorset Heather Ling Honey, Peach Compote, Pistachio Sponge, Yellow Peach Sorbet (G) (N)
English Strawberries, Peppermint Crèmeux, Lemon-Peppermint Jam, Strawberry Ice Cream (G) (N) (V)
Blackcurrant Tartlet, Elderflower Jelly, Elderflower & Vanilla Sorbet (G) (N)
Manjari Chocolate Marquise, Raspberry Mousse, Chocolate Streusel, Raspberry Sorbet (G)(N)
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 <i>Black Muscat</i>	£10
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

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, 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
<i>Served in a pot with Marshmallows and Whipped Cream</i>	

(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.