

DESSERT MENU

£12 each

Mont Blanc

Meringue, Chestnut, Rum

Tartlet

Lemon Curd, Poached Citrus, Sorbet

Rice Pudding

Cinnamon, Apple Compote

Financier

Chocolate, Hazelnut, Coffee

CHEESE SELECTION - £14.50

Selection of European and British Cheeses

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", Italy 2016 £15

Graham's Tawny Port 20 Years £16

Château Lafon, Sauternes, France 2015 £16

Attila Homonna, Tokaji, Edes Harmas, Hungary 2016 £14

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 5% VAT. A 12.5% discretionary service charge will be added to your final bill.