

Pudding

Honey cake, soured cream gelato (695 kcal)

Black cherry tart, chocolate gelato (854 kcal)

Vegan crème caramel, toasted walnuts (VE) (207 kcal)

Whipped ricotta, pear compote, almonds (303 kcal)

Croxton Manor Stilton, quince membrillo (394 kcal)

Sorbet selection lemon, raspberry, blackcurrant (VE) (189 kcal)

Foods described within this menu may contain nuts and other allergens.

Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT at a prevailing rate. A discretionary 12.5% service charge will be added to the final bill. Adults need around 2000 kcals a day.

VE = Vegan



## Cocktails

Chocolate Martini Maker's Mark, Baileys, Malibu, orange bitters.	12.00
Brandy Alexander Courvoisier, double cream, Crème de Cacao, cinnamon syrup.	12.00
Chocolate Lover's Negroni Gin, Campari, Red Vermouth, Crème de Cacao, chocolate bitters.	12.00
After-dinner Negroni To be enjoyed after a meal or whenever	12.00

Dessert Wine

Campari and an espresso.

75ml ½ Bottle

Dindarello Fior d'Arancio, Veneto, Italy, 2018.

9.50 32.00

Peach and dry fruits, with a citrusy freshness.

a fitting occasion arises. Gin, Red Vermouth,





