

TO FINISH

DESSERT

DAILY SELECTION OF NEEDWOOD FARM ICE CREAMS

3 scoops

4.50

ORANGE & BRIOCHE BUTTER PUDDING

Vanilla ice cream, Cointreau custard

5.90

MANGO CHEESECAKE

Tropical fruit salsa

6.50

MEYNELL 'MESS'

Large enough to share

Crisp meringue, seasonal berries,
marshmallow, chocolate brownie, fudge,
ice cream, mango & raspberry coulis

6.90

MEYNELL BANANA SUNDAE

Large enough to share

Banana cheesecake, banana ice cream,
banana fritter, chocolate sauce

6.90

ASSIETTE OF CHOCOLATE (gf)

Dark chocolate mousse,
iced milk chocolate parfait, white chocolate
truffle, orange & passion fruit

6.50

RASPBERRY CRÈME BRULEE

Lemon shortbread, raspberry compote

5.90

STICKY TOFFEE PUDDING

Salted caramel ice cream, toffee sauce

5.90

MEYNELL CHEESE PLATTER

WEBSTER'S STILTON (v)

Finest quality blue stilton produced in Leicestershire
by sisters Margaret & Helen Callow

CAMEMBERT

Soft mild camembert from Normandie

CORNISH YARG (v)

Semi hard cow's milk cheese made in Cornwall,
wrapped in edible nettles to form a rind

ROSARY ASH GOATS CHEESE (v)

Creamy fresh pasteurised goats cheese, natural acidity,
mousse like texture

BLACK BOMBER CHEDDAR (v)

Welsh cheddar from Snowdonia, hard cow's milk, pasteurised

REBLOCHON

Soft washed ring French cheese, from the alpine region of
Savoie, raw cow's milk

Served with chutney, onion bread & wafers

THREE CHEESES 7.90 FOUR CHEESES 9.90 FIVE CHEESES 11.90

HOT DRINKS

AMERICANO	£2.70
CAFFÉ LATTE	£2.90
FLAT WHITE	£2.90
MOCHA	£2.90
DOUBLE ESPRESSO	£2.50
MACCHIATO	£2.80
HOT CHOCOLATE	£2.80

TAYLOR'S ENGLISH BREAKFAST
TAYLOR'S PEPPERMINT
TAYLOR'S GREEN TEA & SWEET MINT
TAYLOR'S SPICED APPLE
TAYLOR'S SWEET RHUBARB
TAYLOR'S LYCHEE & LIME
TAYLOR'S MANDARIN & GINGER

All at £2.80

PUDDING WINES

CHÂTEAU SEPTY MONTBAZILLAC

FRANCE 70ML £3.90 | 750ML £35.00

Golden in colour, offers honeyed orchard fruit, nuts and citrus refreshment –
equally suited to rich savoury pâtés and cheeses as desserts.

CORNEY & BARROW SAUTERNES BY CHÂTEAU D'YQUEM

FRANCE 70ML £6.90 | 375ML £35.00

Beautifully balanced wine which goes equally well with rich terrines, cheeses and desserts.

STICKY MICKEY LATE HARVEST ERADUS

NZ 70ML £3.90 | 375ML £35.00

Appealing aromas of apricots, dried fruit and honey on the nose. The palate shows mango,
tropical fruit and melon flavours.

TOKAJI BLUE LABEL 5 PUTTONYOS ROYAL TOKAJ

HUNGARY 500ML £69.00

Sweet, rich and beautifully balanced, with citrus fruit and fine acidity giving a long,
refreshing finish.

v - vegetarian, gf - gluten free, df - dairy free, ve - vegan, gfo - gluten free option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.