

Desserts

Sticky toffee pudding, salted caramel ice-cream, toffee sauce - (V, NF)	11
Earl Grey crème brulée, Earl Grey ice-cream, lemon madeline - (V, NF)	11
Custard tart, rhubarb sorbet, poached rhubarb - (V, NF)	11
Winter spiced fruit & nut crumble, crème anglaise, all spiced ice-cream – "*V*,*Ve*, *GF*, *DF*, *NF*)	11
Cheese & biscuits, grapes, chutney, crackers - (NF, *GF*)	15
Tea or coffee with homemade petits fours	7

Drinks

Coffee

Filter coffee Americano Cappuccino Latte Macchiato Flat White	All 4.95
Single Espresso	2
Double Espresso	4

<u>Tea</u>

Assam Earl Grey Winchester Breakfast Peppermint	
Darjeeling Rooibos Jasmine Pearls Fruit Basket	AII 4.95

Ports

Taylor's LBV	7
Taylor's 10yo Tawny	10

V- Suitable for vegetarians Ve- Suitable for vegans DF- Dairy free GF- Gluten free NF- Nut free ** Can be made

Dinner inclusive bedroom package food allowance is £35 per person. Dinner allowance excludes beverages and is only available from the Glasshouse Restaurant menu. Overage payable on departure. Not all of the ingredients used in our dishes are listed on the menu, therefore please ensure that you inform your server of any allergies or intolerances before placing your order. All of our food is prepared at the time of ordering and to the highest possible standard. It is however, prepared in a kitchen where gluten, nuts and dairy are present. Whilst we endeavor to serve allergen request meals, our kitchen contains all allergens and we cannot guarantee that there is not a risk of cross contamination. For a complete allergen chart please ask a member of our staff. A discretionary optional service charge of 10% will be added to your bill.