



# DESSERT MENU

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## DESSERTS

*Egg custard tart, rhubarb, saffron* £9

*Dark chocolate delice, burnt honey crèmeux, blood orange, hazelnut* £9

*Lemon chiboust, passionfruit sorbet, meringue, lemon purée* £9

*Sticky date pudding, salted caramel sauce, maple & walnut ice cream, brandysnap* £9

*A selection of our 3 favourite Westcountry cheeses, quince, sourdough crackers* £11

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## HOT DRINKS

*From* £2.8

*Coffees made with our own Winslade Manor coffee blend*

*Americano* £2.8

*Espresso* £2.5

*Cappuccino* £3.3

*Mocha* £3.5

*Latte* £3.3

*Hot Chocolate* £4

*Flat White* £3.3

*A selection of speciality teas* £3

*Speciality milk* –£0.4, *Flavoured syrups* –£0.6

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## COFFEE WITH A KICK

*Espresso Martini* £12

*Liqueur Coffee from* £10

*(Choose from: Teeling Irish, Cointreau, Chateau Montifaud cognac, Frangelico, Havana 7)*

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## DIGESTIFS

*Frangelico (50ml)* £4.5

*Delord 1986 armagnac* £9.5

*Mozart dark chocolate liqueur (50ml)* £5.5

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Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish.

As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination.