

The Brasserie

Desserts *Menu*

Sticky Toffee Choux Bun - £11

Vanilla Ice Cream, Butterscotch Sauce, Date Puree

Dark Chocolate Crème Brulee - £10

English Cherries

Mille-Feuille - £12

Caramelised Filo, English Gooseberries, Pistachio

Honey Cake - £10

Poached White Peach, Clotted Cream

(Contains Nuts)

Elderflower & Lychee Opera Cake - £12

Annabel's Strawberries, White Chocolate

(Contains Nuts)

Ice Cream - £7.5

Selection of Sorbets and Ice Cream

Cheeseboard - £14

Selection of Three Courtyard Dairy Cheeses,

Crackers, Homemade Chutney

(V) Vegetarian (VE) Vegan

(VE*) Can Be Made Vegan

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Selection Of Teas

Yorkshire Tea - £3.45
Decaffeinated Breakfast Tea - £3.45
Earl Grey - £3.45
English Breakfast Tea - £3.45
Peppermint Tea - £3.45
Green Tea with Jasmine - £3.45
Teas are served with 35ml of milk on the side (18 kcal)

Coffee

Espresso - £3.25/£3.60
Cappuccino - £4.10
Latte - £4.10
Macchiato - £3.25/£3.60
Flat White - £3.85
Americano - £3.60
Mocha - £4.10

Sweet & Fortified Wine

All served in 75ml measures

Banyuls Rimage, M. Chapoutier, Languedoc, France - £12.50
100% Grenache, a mix of black fruits and red berries on the nose with a touch of cocoa

Chatsworth Muscat of Alexandria - £12.50
Made with Muscat grapes grown in the greenhouse at Chatsworth, notes of honey and roast peach.

Pedro Ximenez, San Emillio, Jerez, Spain - £8
Made from sundried grapes, the toffee, molasses and raisin flavours combine with a silky smooth texture.

Tawny Port 10 Year, Grahams, Douro - £8.50
Oak cask aged for 10 years enhances the already beautiful fig and honey notes.

Late Bottle Vintage Port, Grahams, Porto - £7
Full bodied, velvety smooth & ripe black fruit flavours, pairs well with cheese.