
DESSERTS

Coworth Park signature milk chocolate with caramel and hazelnut ice cream *	£18
Apple crumble tart with vanilla and cinnamon ice cream *	£18
Blackcurrant steamed sponge with spiced ice cream and custard *	£18
Mandarin baba and vanilla mousse with fromage blanc sorbet	£18
Selection of British cheeses with crackers and chutney *	£18

AFTER DINNER COCKTAILS

LIQUEUR COFFEE	£16
A liqueur of your choice, double espresso, double cream, Kahlua	
CHERRY BAKEWELL	£16
Sapling vodka, Disaronno, Cherry Marnier, double cream	

DESSERT WINE

	Glass 70ml	Bottle
Moscato Passito 'Palazzina', Piedmont, Italy, 2013 (375ml) <i>Ripe apricot and acacia honey characters on the palate with a core of homemade lemon curd running through to the long, fresh and lingering finish.</i>	£7	£32
Quady, Elysium Black Muscat, California, USA, 2014 (375ml) <i>Richly sweet yet with a very particular aroma of roses and Turkish delight. Delicious with chocolate-based puddings.</i>	£11	£42
Krauthaker, Villis Aurea, Croatia, 2008 (500ml)		£79
Castelnaud de Suduiraut Sauternes, Bordeaux, France, 2005		£105

PORT

Krohn LBV, 2009	£7.50	£48
Graham's 20-year-old Tawny Port	£17	£125

TEA & COFFEE

Selection of teas, tisanes and fresh infusions	£6.50
Finest Musetti coffee served the way you like	£6.50

** gluten-free or gluten-free option available on request*

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of The Barn team know upon placing your order. A discretionary service charge of 15% will be added to your bill. All prices include 20% VAT.

