

AFTERS

Fig & almond mille-feuille
fig & honey ice cream

7

Saffron & semolina cake
*honeycomb, fresh honey
& honey ice cream*

6

Iced lemon parfait
*lemon zest, lemon curd,
sweet pastry, Italian meringue*

6

Alexander Chocolate mint fondant
*dark chocolate mousse, brownie
crumb, chocolate & mint ice cream*

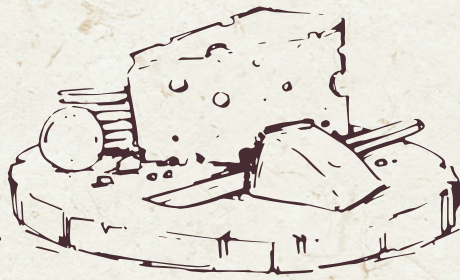
6.5

Cherry & pistachio tart
*pomegranate molasses
ripple ice cream*

7

Pineapple carpaccio
lime, chilli mango sorbet (ve)

7



CHEESE

Selection of local cheeses
membrillo, grapes, wheat wafers

3 for 7
5 for 9

Burley



Manor

PROVENANCE

AMALFI LEMONS

This Queen of lemons is a speciality of Italy's Amalfi coast, where the unusually large & fragrant fruit is grown on cliff-side terraces.

Harvested by hand & heavy in juice with an intense fragrance, they have been carefully chosen by our chefs to use in our lemon tart.

HARVEY & BROCKLESS

Working with artisan food producers across the globe, 'Harvey & Brockless' provide us with our speciality range of cheeses.

Thanks to their passion for fine foods & the largest collection of British farmhouse cheeses in the UK, we only share the best with you.

ALEXANDER CHOCOLATE

From bean-to-bar, 'Alexander Chocolate's' are one of few chocolatiers that still make their own chocolate from scratch here in Britain.

Offering top quality chocolates, they are hand-made to the highest ethical standards using the finest ingredients and are deliciously smooth.