

THE BARN

DESSERTS

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Nougat parfait with English raspberries and raspberry sorbet *	£18
Lemon cheesecake, citrus compote, basil and yuzu *	£18
Signature chocolate cappuccino tart, cocoa nib caramel, dulcify ganache and latte ice cream	£18
Honey mousse, caramelised oats, poached peach *	£18
Selection of British cheeses with crackers and chutney * ✓	£20

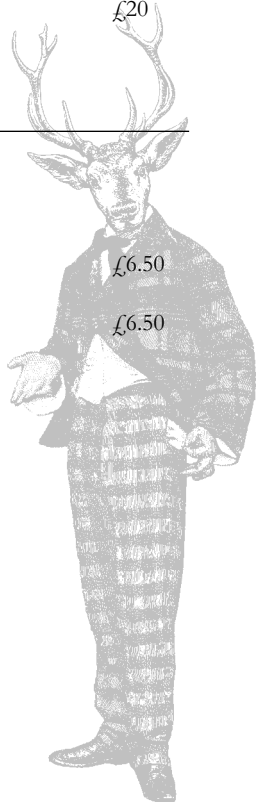
TEA & COFFEE

English breakfast, Assam, Earl Grey, decaf Ceylon, sencha Fukujyu, rooibos, fresh mint, peppermint, chamomile, Dragon Pearl jasmine (*£2 supplement*)

Finest Musetti coffee served the way you like

£6.50

£6.50



DESSERT WINE

	Glass 70ml	Bottle
Moscato di Pantelleria Kabir, Donnafugata, Italy, 2021 (750ml) <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>	£10	£95
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
Castelnaud de Suduiraut Sauternes, Bordeaux, France, 2012		£105

PORT

Krohn LBV, 2016	£7.50	£48
Graham's 20-year-old Tawny Port	£17	£125

AFTER DINNER COCKTAILS

LIQUEUR COFFEE

A liqueur of your choice, double espresso, double cream, Kahlua

£18

ETON MESS

Cariel vanilla vodka, strawberries, cream, meringue

£18

✓ *vegetarian option* * *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 on placing your order. A discretionary service charge of 15% will be added to your bill. All prices include VAT.

