

THE BARN

DESSERTS

Yorkshire rhubarb tart, vanilla and ginger sorbet	£14
Coworth signature chocolate, salted caramel and praline ice cream *	£16
Clementine and vanilla sandwich with marmalade ice cream *	£14
Blackcurrant meringue with lemon curd and sour cream sorbet *	£14
Selection of British cheeses with crackers and chutney *	£16

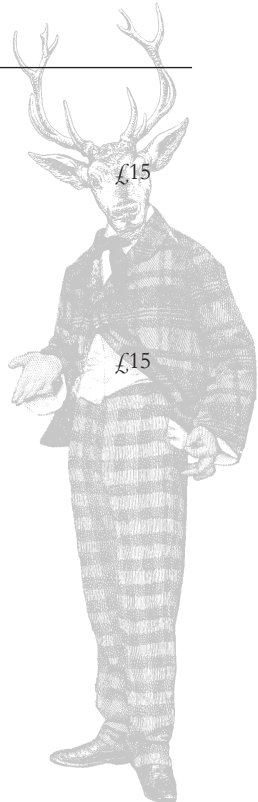
AFTER DINNER COCKTAILS

OLD FASHIONED

The Old Fashioned is the original cocktail, in the true sense of the word. We make ours in the traditional way, using brown sugar lightly dashed with Angostura bitters, and Maker's Mark bourbon stirred with ice to create a simple yet sublime drink.

ESPRESSO MARTINI

A classic that's always a winner, made with Chase vodka, coffee liqueur and a shot of espresso.



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	£14	£115

TEA & COFFEE

Selection of teas, tisanes and fresh infusions	£5.50
Finest Musetti coffee served the way you like	£5.50
Liqueur or spirit with coffee, topped with double cream	£14

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

A discretionary service charge of 14% will be added to your bill. All prices include VAT. 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.

