

FINDON MANOR

Desserts

Burnt basque cheesecake, sherry drizzle, brulee topping	7.50
Blackberry & thyme steamed puddings with bay custard	7.50
Chocolate fondant, vanilla ice cream	7.50
Espresso pannacotta served with a miniature espresso martini to add on top	9.50
Caroline's Farm ice creams & sorbets - 3 scoops	6.50

Ice cream *Vanilla, strawberries & cream, Belgian chocolate, toffee & honeycomb, rum & raisin, stem ginger & honeycomb, mint choc chip.*

Sorbets - *Raspberry, passionfruit, lemon, or mango*

English cheese plate with an assortment of three cheeses served with biscuits, red onion & sloe gin chutney, celery & grapes & artisan breads for one person **8.25**
for two people **12.00**

Dessert Wine

The Ned Noble, Sauvignon 2019,	New Zealand	37.5cl	25.00
Castelnau de Suduiraut Sauternes 2016	France	37.5cl	35.00
Luis Felipe Edwards late harvest viognier sauvignon 2019	France	37.5cl	19.95

Digestifs ^{25ml}

Courvoisier	4.0	Benedictine	3.95	Grand Marnier	3.95
Calvados	4.5	Baileys	3.95	Amaretto	4.0
Limoncello	4.0	Armagnac	5.0	Fernet Branca	4.5

Hot drinks

Liqueur coffees – Irish whiskey, Tia maria, Drambuie, Baileys **8.50**

Americano **3.25** | Cappuccino **3.75** | Latte **3.75** | Flat White **3.75** | Mocha **4.0**
Hot chocolate **4.00** | Loose leaf tea pot **3.5** *English Breakfast, Earl Grey, Moroccan Mint.*

*Should you fancy something specific please let us know & we will do our best to oblige.
Please tell us if you have any allergies. 12.5% service charge added to all bills.*



MENU



relax | rest | dine