

# FINDON MANOR

## Desserts

Rhubarb and Rose wine crumble tart, vanilla custard	<b>9.00</b>
Rich chocolate truffle mousse on a hazelnut and dark chocolate base,	<b>9.50</b>
Classic arctic roll, strawberry compote & white chocolate sauce	<b>8.50</b>
Affogato – one scoop of vanilla ice cream, shot espresso	<b>6.50</b>
Warm cherry pie, Belgian chocolate ice cream	<b>9.50</b>
Coconut pannacotta, rum and pineapple compote with a miniature Pina Colada (Vg)	<b>10.50</b>
Caroline's Farm ice creams & sorbets – 3.00 per scoop	
Ice cream      Vanilla, strawberries & cream, Belgian chocolate, toffee & honeycomb, rum & raisin, stem ginger & honeycomb, mint choc chip.	
Sorbets -      Raspberry, passionfruit, lemon, or mango	

*Fancy a take-away cone?? £3.50 (one scoop)*

English cheese plate with an assortment of three cheeses served with biscuits,  
red onion & sloe gin chutney, celery & grapes & artisan breads      for one person **11.00**  
for two people **16.50**

## Dessert Wine

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

## Digestifs 25ml

Courvoisier	<b>5</b>	Benedictine	<b>5</b>	Grand Marnier	<b>5</b>
Calvados	<b>5</b>	Baileys	<b>5</b>	Amaretto	<b>5</b>
Limoncello	<b>4.0</b>	Armagnac	<b>5.0</b>	Fernet Branca	<b>5</b>

## Hot drinks

Liqueur coffees – Irish whiskey, Tia maria, Drambuie, Baileys **9.50**

Americano **3.75** | Cappuccino **3.95** | Latte **3.95** | Flat White **3.95** | Mocha **4.5**  
Hot chocolate **4.50** | Loose leaf tea pot **3.75** *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