

## George's Autumn Desserts Menu

**Sticky Toffee Pudding** – Maple Honeycomb, Honey Dates, Toffee Sauce, Vanilla Ice Cream **6.9**

**Spiced Pineapple Tarte Tatin** – Coconut Sorbet **7**

**Vanilla Rice Pudding** – Poached Pear, Pear Gel, Caramelised Puffed Rice, Cinnamon Sugar **6.8**

**Salted Caramel Tart** – Clotted Cream, Pecans **7**

**Chocolate Delice** – Almond Brittle, Whiskey Sour Pate de Fruits **7**

**Selection of British & French Cheeses** – Fudge Crackers, Quince, Home-Made Chutney, Fruit  
**3pcs/5pcs 8/11**

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### After Dinner Drinks

#### Cocktails **7**

P.S I Love You  
Salted Caramel Martini  
Espresso Martini

#### Dessert Wines

Maury, Regional France 2011 **5.50**  
Chateau di Levant Sauternes, Bordeaux 2010 **5.95**  
Bodegas Alvear Pedro Ximenez Solera 1927 **6.20**

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### Hot Drinks

#### Tea From The Manor **2.95**

English Breakfast  
Earl Grey  
Darjeeling Leaf  
Red Berries  
Green Peppermint  
Decaf  
Camomile Flower  
Chai Spice  
Green Tea

Hot Chocolate **2.95**  
Whipped Cream & Marshmallows **3.45**

Milkshake's with Whipped Cream **3.50**  
Vanilla, Strawberry, Chocolate, Caramel, Hazelnut,  
Coconut, Almond

#### Lavazza Coffee

Espresso **2.40/3.40**  
Americano **2.60**  
Latte **2.95**  
Espresso Macchiato **2.60**  
Flat White **2.95**  
Cappuccino **2.95**  
Café Mocha **3.20**  
Hot Chocolate **2.95**  
With Whipped Cream & Marshmallows **3.45**  
A Selection of Liqueur Coffees **5.50**  
Floater Coffee **3.20**  
Café au Lait **2.95**  
Iced Coffee **2.50**  
Flavoured Syrup **.50**  
Caramel, Hazelnut, Vanilla, Coconut, Almond