



DESSERT MENU

- Sticky toffee pudding iced parfait, honeycomb ice cream (V) 8.95
Baked burnt cheesecake, macerated strawberries, salted caramel sauce 8.95
Garden apple and gooseberry pie, apple sorbet 8.95
Cinnamon dusted brioche fritter, warm chocolate sauce (V) 8.95
Summer berry Eton Mess, meringue, Chantilly cream (V) 8.95
Hot dessert of the day 8.95

Traditional Ice Cream - 7.95

Three scoops of today's selection of ice creams, served with chocolate wafer curl:
Chocolate, strawberry, vanilla, raspberry sorbet, mango sorbet

Weston Park Cheese Plate for one – 9.95

Ruby Port – 50ml 5.25
Served with artisan crackers, Walled Garden chutney, quince jelly

Hereford Hop - Creamy and nutty hard cheese infused with toasted hops.
Shropshire Blue - Soft Blue cheese with a strong flavour and a slightly tangy aroma
Cotswold White – White, soft moulded cheese with a rich creamy fresh taste

AFTER DINNER DRINKS

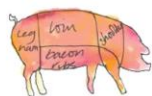
LIQUEUR COFFEE

- Irish Coffee 8.8
Italian Coffee 8.8
Baileys Irish Coffee 8.8
French Coffee 9
Seville Coffee 8.8
Frangelico Coffee 8.8
Gaelic Coffee 8.8
Caribbean Coffee 8.8
Calypso Coffee 8.8

COCKTAILS

- Chocolate Martini**
Gattertop vodka, Mozart chocolate, crème de cacao, Baileys 9.5
- Espresso Martini**
Gattertop vodka, coffee, Kahlua 8.5
- Salted Caramel White Russian**
Kahlua, vodka, double cream, salted caramel 9
- Brandy Alexander**
Courvosier brandy, crème de cacao brun, double cream 9

apples
plums
pears
pumpkin
squash
chard
green beans



Artisan Cheese



Wimbury Dairies



Egg sister Ltd 5 miles



Wrekin Spirit group 12 miles



Butchers 21 miles

Homemade bread

raspberries
gooseberries
mulberries
Spinach
blackberries
fennel

GARDEN TO KITCHEN

Our Walled Garden and heritage orchards provide an abundant harvest of fresh fruit, vegetables and herbs, delivered to our kitchens each day.

Our chefs take pride in creating seasonal dishes that celebrate the very best estate grown produce, freshly picked and thoughtfully prepared with care.

We work with Wrekin Spirit to distill our own gin - including our award-winning Rhubarb Gin and our apples are pressed into fresh juice.

We are equally passionate about championing local producers, working in partnership with the region's finest makers. Every plate is a celebration of seasonal ingredients and exceptional quality.

tomatoes
peppers
chilli
cucumbers
mushrooms
raspberries
strawberries
runner beans
rhubarb
garlic

