

The
CONSERVATORY
— at Calcot —

Dessert Menu

All £8

Vanilla iced parfait, poached pears, almonds, chocolate sauce

Chocolate and banana bar, peanut butter ice cream

Bergamot cream, citrus fruit salad, cocoa sorbet

Crème caramel, rum raisins & honeycomb

White chocolate cheesecake, rhubarb compote, star anise, stem ginger

Caramel poached pineapple, coconut mousse, spiced coconut sauce, lime ice cream

Homemade Ice Cream & Sorbets

Please ask for our daily selection of flavours

Calcot daily homemade ice cream and sorbets come in a cone or bowl

1 scoop £2.75, 2 scoops £4.50, 3 scoops £6.00

Cheese Boards

Your choice of 3 for £9 or 5 cheeses for £15 from our selection. All cheese is served with a selection of homemade biscuits, grapes, chutney and celery

Stinking Bishop – from Gloucestershire. It's made from unpasteurised cow's milk. The aroma comes from the pear juice it's washed in.

Tomme de Savoie – from Savoie in the French Alps. It is a mild, semi-firm cow's milk cheese with beige interior and is unpasteurised. It has a beautiful grey-brown rind. The flavours are of grass and expect some tangy and mushroom notes.

Westcombe Cheddar - Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel.

Cropwell Stilton – hand-ladled Nottinghamshire Blue Stilton, made from pasteurised cow's milk. Smooth, creamy and open textured, the cheese is buttery with a slightly spicy long finish. (v)

Celtic Promise – from the Ceredigion region in Wales. It's a unpasteurised semi-soft cheese made from cow's milk. It has a sticky orange rind, pungent smell and rich full flavour. It goes well with cider.

Please advise the restaurant team if you have any allergies.

The
CONSERVATORY
— *at Calcot* —

Dessert Wine
(100ml)

Banyuls, Chapoutier	£10.00
Château de Stony Half, Muscat de Frontignan	£10.50
La Fleur d'Or Half, Sauternes	£12.50
Tokaji Late Harvest Cuvee, Sauska	£17.00
Château Doisey Vendrine, Sauternes	£18.00

Brandy, Armagnac
(25ml)

Hennessy VS	£5.00
Hennessy Fine de Cognac	£6.00
Baron De Sigognac	£5.00
Camut Calvados 6yr	£8.00
Hennessey XO	£18.00

Port
(50ml)

Ferreira LBV Port	£5.00
Ferreira Tawny Port 10-year-old Quinta do Porto	£8.00
Taylors 20-year-old Tawny	£17.00

Teas & Coffee

Tea (all loose-leaf), £4.00

English Breakfast, Darjeeling, Organic Assam, Earl Grey, Lapsang Souchong,
Organic Chai, Chamomile, Jasmine Star, Organic Peppermint, Organic Rooibos,
Jade Tips Green Tea, Red berry & Hibiscus, Organic Lemongrass & Ginger

Coffee, £4.00

Cafetiere (java beans), Espresso, cappuccino, latte, double espresso

The seasonal coffee beans we are grinding are:

60% Guatemala, El Zorro, 25% Ethiopia, Kayon Mountain, 15% Tanzania, Ilomba

Liquor Coffee, £7.00

Irish, French, Bailey's, Calypso