

Emberwood

DESSERTS

Orange marmalade and passion fruit cheesecake	8
Tarte tatin, clotted cream ice cream	9
Burnt butter ganache, ginger ice cream, lime	9
Miso custard tart, vanilla pod ice cream	8
Rum baba, vanilla Chantilly, chargrilled pineapple flambé	9

LOCAL CHEESE

Pitchfork cheddar	
Trethowan dairy, Hewish, Somerset	9
Bath blue, Park Farm	
Park farm, Kelston, Somerset	9
Cornish yarg, Lyncher Dairy	
Park farm, Ponsanooth, Cornwall	9
South West cheese selection, apple chutney, rhubarb membrillo, crackers	18

FROM THE DESSERT TROLLEY

And for the wow. Savour a sweet experience where what you see is just as exciting as what you taste. The dessert trolley, a classic favourite, rolls up to your table offering a one-of-a-kind experience with something delicious, crafted by Dominique, our Master Chef Pâtissier

Matcha and azuki bean roll	8
Black forest gâteau, fresh berry coulis	8
Lemon meringue choux bun, white chocolate, lemon curd	9
Petit fours	2

SWEET WINES AND PORT

		100ML	BOTTLE
2018	Côtes de Gascogne, Petit Manseng, Grains de Folie, Domaine de Joÿ, France	7.5	34
2023	Muscat de Beaumes de Venise, Domaine d'Ouréa, Rhône, France	10	55
2017	Sauternes, Castelnau de Suduirault, Bordeaux, France	13	70
2020	LBV Port, Niepoort, Portugal	9	62

Wines on this list may contain sulphites, egg or milk product.

Please ask a member of the team should you require further assistance. ABVs may vary.

All prices are inclusive of VAT. An optional 12.5% service charge will be applied to food and drink.

If you have any allergies or dietary requirements and need assistance in choosing a suitable dish, please let us know.

Please scan our QR code for allergen details.



CIDER BRANDY AND CALVADOS BRANDY

	25ML	50ML
Somerset Cider Brandy 3 year	6	11
Somerset Cider Brandy 10 year	8	15
Merlet Brothers Blend	8	15
Camus VSOP Borderies Single Estate	9	17
Hennessy XO	17	33
Baron de Sigonac XO Platinum	15	29
Calvados Morin Napoléon 25 year	15	29

AFTER DINNER DIGESTIFS

Wonky Manhattan Somerset pomona, bourbon, sweet vermouth, port, angostura bitters 14	Matchbox Old Fashioned Bourbon, treacle, ginger, smoke bitters 13	Hedgerow Margarita El tec blanco tequila, raspberry, triple sec, hedgerow shrub 12
A Surgeons' Dark and Stormy El dorado 8 yr rum, pineapple and ginger shrub, ginger beer, spiced bitters 13	Smokey Nightcap <i>Non Alcoholic</i> Three spirit nightcap, treacle, smokey seasn bitters 10	

TEA

English Breakfast	5
Earl Grey	5
Emberwood Blend	5
Gunpowder Green	5
Jane Austen Blend	5
Chamomile	5
English Rose Blend	5
Peppermint	5

COFFEE

Espresso	4
Double espresso	5
Americano	5
Flat white	5
Cappuccino	5
Latte	5
Mocha	5
Hot chocolate	5

Available milks: semi-skimmed / skimmed / oat



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