

Emberwood

BREAKFAST BUFFET

DESSERTS

Rhubarb, pomegranate molasses, custard, white chocolate	8
Tarte tatin, lemon thyme ice cream	9
Chocolate mousse, cocoa nib brownie, raspberry, tarragon ice cream	9
Miso custard tart, vanilla pod ice cream	8
Rum baba, vanilla Chantilly, chargrilled pineapple flambé	9

LOCAL CHEESE

Pitchfork cheddar	9
Trethowan dairy, Hewish, Somerset	
Bath blue, Park Farm	9
Park farm, Kelston, Somerset	
Cornish yarg, Lyncher Dairy	9
Park farm, Ponsanooth, Cornwall	
South West cheese selection, apple chutney, rhubarb, beets, crackers	15

FROM THE SWEET TROLLEY

And for the wow. Savour a dessert 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 sweet, crafted by Domininc, our Master Patisserie Chef.

70% Dark chocolate, salted caramel, cream sponge cake	8
Raspberry and vanilla charlotte cake, fresh berry coulis	8
Yuzu curd choux bun, white chocolate, citrus zest, matcha	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

	25ML	50ML
Somerset Cider Brandy 3 year	6	11
Somerset Cider Brandy 10 year	8	15
Merlet Brothers Blend	8	15
Camus VSOP Borderies Singe Estate	9	17
Hennessy XO	17	30
Baron de Sigonac XO Platinum	15	29
Sassy Fine Calvados	6	11

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 14	Smokey Nightcap <i>Non Alcoholic</i> Three spirit nightcap, treacle, smokey seasn bitters 10	

TEA

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