

Emberwood

DESSERTS

Tunisian spiced orange cake,	8
spiced pear sorbet	
Tarte tatin, clotted cream ice cream	13
Burnt butter ganache,	10
ginger ice cream, lime	
Miso custard tart, vanilla pod ice cream	10
Rum baba, vanilla Chantilly,	10
chargrilled pineapple flambé	

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	18

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 Dominique, our Chef Pâtissier.

Matcha and azuki bean roll	8
Black forest gâteau, fresh berry coulis	8
Lemon meringue choux bun, lemon curd	9
Chocolate macaroon	2.5
Raspberry macaroon	2.5
Chocolate choux, sesame Chantilly	2.5
Chocolate praline	2
Somerset cider cake	3

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.



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 Singe Estate	9	17
Hennessy XO	17	33
Baron de Sigognac VSOP	7	13
Baron de Sigognac XO Platinum	15	29
Berneroy Fine Calvados	6	11
Calvados Morin Napoléon 25 year	15	29

AFTER DINNER DIGESTIFS

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

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
2004	20 Year Port, Niepoort, Portugal	22	149



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