

Desserts

sealevel Apple Crumble 6.00
Vanilla ice cream

Chocolate Brownies 6.00
Chocolate ice cream, chocolate sauce

Vanilla Crème Brûlée 6.00
Shortbread

Pear Tarte Tatin 6.00
Clotted cream

Cinnamon Bread and Butter Pudding 6.00
Custard

Ice Cream and Sorbets (per scoop) 1.75
Vanilla bean, strawberry cream, chocolate, rum and raisin, honeycomb, lemon, mango, raspberry

British Cheese Board

Selection of award winning cheeses, create your own cheese board with quince jelly, fig bread and celery 7.50

Quickes Cheddar - This traditional Cheddar is a far cry from the block cheddars that flood the market today. By slowly maturing a muslin-wrapped truckle for a year, the cheese is allowed to breathe producing a beautiful rinded cheese with a unique and complex flavour.

Oxford Blue - A phenomenal, creamy semi-soft blue veined cheese with a striking looking rind. The cheese is made in a Stilton dairy to precise specifications to create a uniquely smooth texture with the strong taste you'd expect from a blue, but much creamier than Stilton.

Tunworth - Is a handmade unpasteurised cheese. Using special cultures and traditional rennet, this cheese has been developed with a creamy texture, wrinkled rind and unique taste. Tunworth was judged to be the Supreme Champion 2006 at the British Cheese Awards beating over 840 other entries and has also won gold at the World Cheese Awards 2007.

Tornegus - Farmhouse Caerphilly marinated in mint and verbena and washed with wine then aged for at least ten weeks to produce a sublime cheese of great distinction. Semi-hard with a rich creamy texture.

Rosary Goat's Cheese - A creamy, moist and soft cheese with a light and fluffy texture made from goat's milk. Locally produced at The Rosary in Landford on the Hampshire and Wiltshire border and is suitable for vegetarians. Silver medal winner at the British Cheese Awards 2001.

Marriott require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring.

If you are concerned about food allergies you are invited to ask one of our associates for assistance when selecting menu items. Weights shown are approximate weights before cooking.

Prices are inclusive of VAT. Gratuities are discretionary.

01.12



Coffees

	tall	grande
caffè latte	3.00	3.30
cappuccino	3.00	3.30
caffè americano	2.80	3.10
caffè mocha	3.30	3.75
	solo	doppio
espresso	2.75	3.00

Coffee Alternatives

	tall	grande
TAZ[®] premium teas	2.55	2.80
A selection of the world's finest green, black and white teas & exotic herbal infusions		
tazo[®] chai tea latte	3.60	4.00
hot chocolate	3.05	3.55

After Dinner Drinks

Baileys (50ml)	4.30
Tia Maria	2.60
DiSaronno Amaretto	3.35
Grand Marnier	3.50
Jameson Irish Whiskey	3.05
Courvoisier	3.40
Rémy Martin VSOP	3.90
Hennessy XO	9.30

Liqueur Coffees

Baileys Latte	5.40
Tia Maria Calypso Coffee	5.40
Amaretto Italian Coffee	5.40
Grand Marnier French Coffee	5.40
Jameson Irish Coffee	5.40
Courvoisier Royal Coffee	5.40

Other liqueurs such as Kahlua, Chambord and Cointreau are also available. Please ask your server for details on our full selection.

Ports

Graham's (50ml)	3.00
Cockburn's (50ml)	3.45
Taylor's Vintage (50ml)	3.90

All spirits are served in 25ml measures unless otherwise stated. All prices include VAT.