

# THE BARN

## DESSERTS

### **Baked Triple Cream Cheesecake \***

with poached peaches £16

### **Signature Chocolate Brownie \***

with miso caramel and vanilla ice cream £18

### **The Barn Raspberry and Elderflower Trifle \* £16**

### **Mango, Lime and Passionfruit Pavlova \* £16**

#### **Soft Serve Ice cream \***

with flake and sprinkles £14

### **British Cheese Board \* £20**

## DESSERT WINE

### **Moscato di Pantelleria, Kabir, Donnafugata, Italy, 2021 (750ml)**

*Glass 70ml £10, Bottle £100*

### **Quady, Elysium Black Muscat, California, USA, 2022 (375ml)**

*Glass 70ml £11, Bottle £42*

### **Sauternes, Castelnau de Suduiraut, Bordeaux, France, 2014**

*Glass 70ml £17, Bottle £125*

## TEA & COFFEE

### **Tea**

English Breakfast, Assam,  
Earl Grey, Decaf Ceylon,  
Sencha Fukujyu, Rooibos,  
Fresh Mint, Peppermint,  
Camomile, Dragon Pearl Jasmine  
(£2 supplement) £6.50

### **Finest Musetti Coffee**

Served as-you-like £6.50

## PORT

### **Graham's LBV, 2017**

*Glass 70ml £8, Bottle £48*

### **Graham's 20-year-old Tawny Port**

*Glass 70ml £18, Bottle £120*

## AFTER DINNER COCKTAILS

### **Liqueur Coffee**

A liqueur of your choice, double  
espresso, double cream £18

### **Chocolate Toddy**

Marmalade-infused vodka,  
Cointreau, chocolate £18

\* *gluten-free / gluten-free option available on request*

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of The Barn team know on placing your order. A discretionary service charge of 15% will be added to your bill. All prices include VAT.

⌘ *Dorchester Collection*