

THE BARN

DESSERTS

Burnt Cambridge Cream *

with blood orange £16

Apple and Cinnamon Crumble *

with custard and ice cream £16

Yorkshire Rhubarb *

with ginger biscuits, yuzu
and ginger posset £16

Signature Chocolate *

with brownie, salted caramel
and tonka bean £18

Soft Serve Ice Cream *

with flake and sprinkles £14

British Cheese Board * £22

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 yrs Tawny Port

Glass 70ml £18, Bottle £120

AFTER DINNER COCKTAILS

Liqueur Coffee

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

Chocolate Rum Martini

Havana Club 3 yrs, Mozart Dark Chocolate
Liquor, vanilla syrup, cream £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*