

The Dining Room

at Marwell Hotel

desserts

Crème brûlée shortbread £4.95

75% Tarakin chocolate fondant vanilla ice cream £6.25
(please allow 15 minutes)

Sticky toffee pudding Jude's salted caramel ice cream £5.85

Treacle tart pecan nuts £6.00

A selection of Judes ice cream £5.50

Local cheeses celery, grapes, quince jelly, Miller's Damsels biscuits £8.50

Please choose three from the following:

Tunworth, Lyburn's Winchester, Barkham blue, Rosary goat's cheese

If you would like to have a selection of cheeses as an additional course, either before or after a dessert course, please just ask.

dessert wines

Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley, Chile 12 % ABV

Sumptuous, sweet wine with ripe papaya, peach and honey aromas.
Light, fresh and fruity with a long, subtle, honeyed finish.

125 ml glass £5.70
37.5 cl bottle £16.50

Château Les Justices, Sauternes, France 14 % ABV

Shows superb balance with the sweet, rich, complex fruit flavours being backed up by refreshing finish.

125 ml glass £8.50
37.5 cl bottle £25.75

Tea, infusions or coffee served with Chocolate craft chocolates £2.95

Service is not included and left entirely to your discretion

All prices are inclusive of value added tax