



MANOR HOUSE

• HOTEL & SPA •

DESSERT MENU

The finale...

Biscoff Cheesecake

Salted Caramel, Banana Wafer

Lemon & Blackberry Posset

Tuile Wafers (GFA)

Chocolate Mousse

Raspberry Textures (VE/GF)

Sticky Toffee Pudding

Vanilla Ice-cream (GF)

Affogato

Two Scoops of Vanilla Ice-cream, Espresso Shot, Almond Biscotti (GF)

All Desserts - £7.50 Each

Weardale Cheese Board

Artisan Cheese, Handmade locally in Weardale

Served with traditional garnish

Weardale

A firm, White, Dales style cheese with a fresh clean flavour

Prince Bishop

With a light light blue veining, this is a full flavoured yet smooth cheese.

Taking its name from when Bishops of Durham ruled supreme!

Brie De Weardale

A delicious, soft and creamy, fuller flavoured version of the French classic

Weardale Nettle

A delicately herbed cheese using dried nettles added to the Weardale cheese

2 local Weardale Cheese - £8 or 4 local Weardale Cheese - £10.00

Enjoy a glass of Cockburn's Special Reserve Port which goes perfectly - £4.40 (50ml)

(GF) = Gluten Free / (GFA) = Gluten Free Available on Request / (V) = Vegetarian / (VE) = Vegan

We take all dietary needs and special request with the upmost priority and will endeavour to deliver on these requests. In terms of serious allergies will do all that is possible to ensure the risk is minimised/removed, please note however our kitchen is multi use and we cannot remove risk.

Guests on a package that includes dinner have a £20pp allowance to spend with the differential appearing on your bill on checkout.

DIGESTIFS

LIQUEUR COFFEE

Bailey's Latte	2.70
French Coffee	2.95
Irish Coffee	2.95
Calypso Coffee	2.95

COFFEE

Black Americano (DCA)	2.95
White Americano (DCA)	2.95
Cappuccino	2.95
Espresso	2.70
Latte	2.95
Mocha	2.95
Double Espresso	2.95
Mocha	2.95
Hot Chocolate	2.95

TEA

Breakfast Tea (DCA)	2.70
Peppermint	2.95
Earl Grey	2.95
Green Tea	2.95



hot drinks