



@thehutcolwell #feelinghut

Desserts

YUZU TART, Mandarin Sorbet, Mandarin Gel 10

PEACH PAVLOVA, Peaches, Peach Coulis, Blood Orange Sorbet, Peach Gel 9

CHOCOLATE TART, Malt Ice Cream, Blackcurrant Gel 12

BANOFFEE PIE, Banana Mousse, Salted Butterscotch, Banana Ice Cream, 10

MANGO CHEESECAKE, Mango Sorbet, Mango Chilli Gel 9

ALASKA CONE, Raspberry, Meringue, 9

CHEESEBOARD, Barbour's Mature Cheddar, Roquefort, Tunworth & Tracklements 16

JUDE'S ICE CREAM & SORBET

Ice Cream: Vanilla | Mint Chocolate Chip | Chocolate | Strawberry | Salted Caramel

Sorbet: Raspberry | Lemon | Blood Orange

One Scoop 4 | Two Scoops 7



Scan for Allergens



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DIGESTIF'S

COCKTAILS

All at £15

TIRAMISU MARTINI, Stambeco Tiramisu, Baileys, Kahlua, Espresso, Savoiardi, Chocolate

IRISH OLD FASHIONED, Shankys Whip, Aperol, Irish Whiskey

KENTUCKY MANHATTAN, Buffalo Trace Bourbon, Hotel Starlino Rosso, Maple Syrup, Orange

BUTTERSCOTCH RUSSIAN, Teichenne Butterscotch, Kahlua, Black Cow Vodka, Double Cream, Toile

BENITO DE SOTO, Maraschino Amaro, Burla Negra Salt Rum, Syrup, Flamed Orange

DESSERT WINES & PORT

LIONS DE SUDUIRAUT, Sauternes, France, 2021, 45 (Half Bottle)

MEGYER, Tokaji Aszu 5 Puttonyos, Hungary, 2016, 47 (One Third Bottle)

CHÂTEAU CLIMENS, Barsac, France, 2009, 101 (Half Bottle)

CHÂTEAU D'YQUEM, Sauternes, France, 2003, 398 (Half Bottle)

FONTANEL, Rivesaltes Ambré, France, 2015, 7/47

GRAHAMS, Late Bottled Vintage Port, Portugal, 2017, 8/39 (Half Bottle)

WARRE'S, Vintage Port, Portugal, 2000, 90 (Half Bottle)

Please ask your server for our full drinks list.



Scan for Allergens

VAT inclusive. A discretionary 12.5% service charge will be added to your bill.
Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients.