



PUDDINGS - £9.50

Nan's Rice Pudding
Strawberry Jam

Recioto di Soave, Pieropan, Veneto, Italy **£15**

Vegan Chocolate Mousse
Cinder Toffee & Coffee Syrup

Recioto della Valpolicella, Antolini, Veneto, Italy **£12**

Wye Valley Rhubarb & Almond Tart
Crème Fraîche

Chateau Delmond, Sauternes, Bordeaux, France **£8**

Braeburn Apple Trifle
Spiced Rumbullion

Tokaji Aszú, 5 Puttonyos, Oremus, Hungary
£26

OR LIGHTER...

Frozen Cherry Blossom Yoghurt
Poached Rhubarb & Ginger Biscuit Crumb

Botrytis Pinot Gris, Greywacke, Marlborough, New Zealand
£13

Annabelle's Iced Walnut Terrine
Walnut Brittle

Vielles Prunes Eau de Vie, Quercy, France **£7**

Ice Creams & Sorbets £8

Piggy Fours £8.50

A Selection of Sweet Treats

Foragers' Shot £3.50

Our Tea & Coffee Selection £3.50 - £4.50 **Chocolarder 65% Drinking Chocolate £4.50**

CHEESE

The Artisan Cheese Plate

Showcasing the best in Kent & Sussex, served with homemade apple chutney & crackers.

Solo - £5.50, Trio - £12.50, The Full Monty - £17.50

Paired perfectly with - Taylor's Port, Quinta de Vargellas, 1998 **£11** or Madeira, Verdelho 10yr **£12**

Winterdale Shaw

A traditional, unpasteurised hard cheese with a rich, long taste.

Kentish Blue

A young blue cheese with a firm but moist texture.

Bower's Brie

Friesian cow's milk cheese matured for two to six weeks. Rich & runny.

Burwash Rose

A semi-soft cheese, with a creamy texture and wonderful pungent aromas.

Ashmore Farmhouse

An unpasteurised, hard fresh cows cheese.

Please speak to the Restaurant Manager if you have any dietary requirements or Allergies.
If you would like to see our full selection of Bar Drinks, please ask your waiter.

COCKTAILS

Espresso Martini – Saplíng Vodka, Son of a Gun Coffee, Maidstone Toffee, Espresso, Chocolate £12

Bridge Irish Coffee – Jamesons Caskmate, Demerara Syrup, Lost Sheep Coffee Espresso £10

PORT/MADEIRA 75ml

Fonseca, LBV, 2016 £7

Taylor's Chip Dry White, NV £6.50

Taylor's, Quinta de Vargellas, 1998 £11

Fonseca, Tawny 10yr £11

Taylor's, Tawny 20yr £16

Madeira, Henriques & Henriques, Verdelho 10yr £12

SWEET 75ml

Chateau Delmond, Sauternes, Bordeaux, France £8

Recioto della Valpolicella, Antolini, Veneto, Italy £12

Botrytis Pinot Gris, Greywacke, Marlborough, New Zealand £13

Recioto di Soave, Pieropan, Veneto, Italy £15

Tokaji Aszú, 5 Puttonyos, Oremus, Hungary £26

Limoncello di Amalfi, Italy £7.50

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