

PUDDINGS - £8.95

Hoaden Court Cherry Frangipane

Hinxden Dairy Crème Fraîche & Blackcurrant

Amaro Montenegro (50ml) £6

Garden Mint Choc Ice

Mascerated Strawberries

Recioto di Soave, Pieropan, Italy £13

Gooseberry & Elderflower Fool

Shortbread Biscuit

Limoncello di Amalfi (50ml) £7.50

Blackberry & Chase Gin Trifle

Toasted Almonds

Riesling Auslese, Dr. Bürkelin-Wolf, Germany £16

LIGHTER PUDS

Trinity Burnt Cream

'Simple as That'

Sauternes, Chateau le Mingets, France £8

Poached Hugh Lowe Farm Strawberries

The PIG's Granola & Vegan Ice Cream

Jurançon Doux, Domaine Castera, France £6

Ice Creams & Sorbets £8

Foragers Shot £3.50

Piggy Fours £6.50

Tea and Coffee £3.50-£4.50

Hot Chocolate £4.50

CHEESE

The Artisan Cheese Plate

Showcasing the best in the local area & beyond, served with homemade crackers & chutney.

Solo - £4.50, Trio - £11.50, The Full Monty - £14.50

Paired perfectly with port - Graham's, 20yr Tawny - £14

Winterdale Shaw - A traditional, unpasteurised hard cheese with a rich & long taste.

Kentish Blue - A young blue cheese with a firm but moist texture

Canterbury Cobble - Naturally rinded brine-washed British Fresian cow's milk cheese.

Sussex Brie - A creamy grassy tasting cow's cheese with a natural white rind.

Driftwood Goat's - A firm, ash-coated soft goat's with a silky smooth texture.

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 & Cigars, please ask your waiter.

PORT/MADEIRA 75ml

Fonseca, LBV, 2015 £6.50

Taylor's Chip Dry White, NV £6.50

Taylor's, Quinta de Vargellas, 2008 £9

Taylor's, Tawny 10yr £11

Graham's, Tawny 20yr £14

Blandy's, Bual 10yr £9

SWEET 75ml

Jurançon Doux, Domaine Castera, France £6

Chateau le Mingets, Sauternes, Bordeaux, France £8

Recioto della Valpolicella, Masi, Veneto, Italy £14

Riesling Auslese, Dr. Bürklin-Wolf, Pfalz, Germany £16

VINTAGE PORT btl

Fonseca, 1985 £120

Dow's, Quinta do Bomfim, 2004 £150

Taylor's, Tawny 40yr £150

Dow's, 1970 £250

COCKTAILS

Espresso Martini – Chase vodka, Conker Cold Brew, Chocolate bitter, Espresso £12

Walnut & Maple Rum Fashioned - El Dorado 8yr Rum, Toasted Walnut Bitter, Maple £12

Bridge Irish Coffee - Jamesons Caskmates, Vanilla Syrup, Microroastery Espresso £8.50

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