



## PUDDINGS - £8.95

### Spotted Dick

Rum Infused Currants & Salted Butter

Recioto di Soave, Pieropan, Italy £13

### Apple & Blackberry Crumble

Birds Custard

Alta Alella, Dolc de Neu, Catalunya, Spain £16

### Annabell's Walnut Tart

Crème Fraîche

Tokaji Aszú, 5 Puttonyos, Hungary £15

### Trinity Burnt Cream

As Simple As That

Chateau le Minguets, Sauternes, Bordeaux, France £8

## LIGHTER PUDS

### Chestnut Mousse

Pig's Honey

Chateau le Minguets, Sauternes, Bordeaux, France £8

### Poached Little Branault Pears

Vegan Yoghurt, Almond Crumb & Hibiscus

Botrytis Pinot Gris, Greywacke, New Zealand £13

Ice Creams & Sorbets £8

Forager's Shot £3.50

Piggy Fours £6.50

Tea & Coffee £3.50 - £4.50

Hot Chocolate £4.25

## CHEESE

### The Artisan Cheese Plate

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

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.

**Burwash Rose** - A creamy, sticky semi-soft cow's cheese washed with English rose water.

**Golden Cross Goats Cheese** - Ash Coated with a firm texture & fresh lemon flavour.

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

Chateau le Mingets, Sauternes, Bordeaux, France **£8**

Recioto di Soave, Pieropan, Veneto, Italy **£13**

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

Tokaji Aszú, 5 Puttonyos, Karadi-Berger, Hungary **£15**

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

Alta Alella, Dolç de Neu, Catalunya, Spain **£16**

## **VINTAGE PORT** *btl*

Fonseca, 1985 **£120**

Dow's, Quinta do Bomfim, 2004 **£150**

Taylor's, Tawny 40yr **£150**

## **COCKTAILS**

**Espresso Martini** – Chase Vodka, Conker Cold Brew, Maidstone Toffee, Chocolate Bitters, Espresso **£12**

**Maple & Pecan Rum Fashioned** - Diplomático Mantuano, Toasted Pecan Bitters, Maple **£12**

**Bridge Irish Coffee** - Jamesons Caskmate, Demerara Syrup, Microroastery Espresso **£8.50**

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