



## PUDDINGS - £8.95

Raspberry Jam Steamed Sponge

Pouring Cream

Greywacke, Botrytis Pinot Gris £9

Apple & Blackberry Crumble

Bird's Custard

Tokaji Aszú, 5 Puttonyos, Hungary £15

Michael's Chocolate Terrine

Blood Orange

Recioto della Valpolicella, Italy £14

Trinity Burnt Cream

As Simple As That

Chateau le Minguets, Sauternes, Bordeaux £8

## OR LIGHTER...

Myatts Farm Rhubarb Tart

Crystalised Rhubarb

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

Poached Hoaden Court Pears

Vegan Yoghurt, Hazelnut Crumb & Hibiscus

Nardini, Mandorla, Grappa £9

Ice Creams & Sorbets £8

Forager's Shot £3.50

Piggy Fours £8.50

Espresso £3.50

Fresh Mint Tea £4.50

## CHEESE

### The Artisan Cheese Plate

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

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

Paired perfectly with Port - Taylor's, Tawny 10yr £11

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

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

**Ashmore Farmhouse** - A deep and rich hard cheese, matured for six months.

**Bowyers Brie** - A rich brie style cheese from The Cheesemakers of Canterbury.

**Driftwood Goat's** - A soft guest cheese from THE Pig near Bath coated in vegetable ash.

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.

Our Tea & Coffee Selection £4.50

Chocolarder 65% Drinking Chocolate £4.50

## COCKTAILS

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

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

Casper Club – Tinkture Gin, Greensand Raspberry Ghost, Raspberry Shrub, Lemon, Aquafaba £14

## 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

Blandy's, Bual 10yr £9

## SWEET 75ml

Chateau le Minguets, Sauternes, Bordeaux, France £8

Recioto di Soave, Pieropan, Veneto, Italy £13

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

Tokaji Aszu, 5 Puttonyos, Karadi-Berger, Hungary £15

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

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