



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
Creme Fraiche

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

Braeburn Apple Trifle
Spiced Rumbullion

Tokaji Aszú, 5 Puttonyos, Oremus, Hungary **£26**

OR LIGHTER...

Annabelle's Iced Walnut Terrine
Walnut Brittle

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

Frozen Cherry Blossom Yoghurt
Poached Rhubarb & Ginger Biscuit Crumb

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

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 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.

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

Ashmore Farmhouse - An unpasteurised, hard fresh cows cheese.

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

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.

COCKTAILS

Espresso Martini – Sapling 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

Moscato d'Asti, Ceretto, Piemonte, Italy **£6**

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 Aszu, 5 Puttonyos, Oremus, Hungary **£26**

Limoncello di Amalfi, Italy **£7.50**

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