



PUDDINGS - £9.50

Nan's Rice Pudding

Rhubarb Jam

Botrytis Pinot Gris, Greywacke, New Zealand, £13

Bramley Apple Mousse

Chocolate Oat Crumb & Cinder Toffee Sauce

Recioto di Soave, Pieropan, Veneto, Italy £15

Apple & Almond Tart

Crème Fraîche

Tokaji 5 Puttonyos, Aszu, Hungary, £26

Annabelle's Iced Walnut Terrine

Walnut Brittle

Vielles Prunes Eau de Vie, Quercy, France £7

OR LIGHTER...

Kentish Pear Cider Jelly

Sour Apple Granita

Chateau Delmond, Sauternes, France £8

Vegan Custard Slice

Blood Orange

Moscato D'asti, Piemonte, Italy £6.50

Ice Creams & Sorbets £8

Piggy Fours £8.50

Foragers' Shot £3.50

A Selection of Sweet Treats

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.

Dargate Dumpty - A camembert style ewe's milk cheese with a sweet taste and creamy 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.

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

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

Recioto della Valpolicella, Masi, Veneto, Italy **£15**

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

Limoncello di Amalfi, Italy **£7.50**

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