



## PUDDINGS - £9.50

Zero Waste Croissant Fritter  
Spiced Apple Sauce

Tokaji Aszú, 5 Puttonyos, Oremus, Hungary £26

Late Season Raspberry & Almond Flan  
Creme Fraiche

Botrytis Pinot Gris, New Zealand £13

Kelvin's Treacle Tart  
Clotted Cream Ice Cream

Recioto di Soave, Pieropan, Veneto, Italy £15

White Brush Mousse  
Hugh Lowe Farm Blackberries

Chateau Delmond, Sauternes, France £8

## OR LIGHTER...

Brogdale Orchard Heritage Apple  
Butterscotch Sauce & Hazelnuts

Moscato d'Asti, Piemonte, Italy £6

Hoaden Court Stone Fruits  
Tim's Yoghurt & Raw Honey

Pleasant Land Distillery Apricot Eau de Vie £12

Ice Creams & Sorbets £8

Forager's Shot £3.50

Piggy Fours £8.50

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 - Fonseca Port, Tawny 10yr £11 or Madeira, Verdelho 10yr £11.50

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.

Ellie's Goat - A clean & fresh semi soft pasteurised Goat Cheese.

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, Microroastery Espresso £10

## PORT/MADEIRA 75ml

Fonseca, LBV, 2015 £7

Taylor's Chip Dry White, NV £6.50

Taylor's, Quinta de Vargellas, 2008 £9

Fonseca, Tawny 10yr £11

Taylor's, Tawny 20yr £16

Madeira, Henriques & Henriques, Verdelho 10yr £11.50

## SWEET 75ml

Moscato d'Asti, 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, Masì, Veneto, Italy £15

Tokaji Aszú, 5 Puttonyos, Oremus, Hungary £26

Limoncello di Amalfi £7.50

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