



PUDDINGS - £7.95

Spiced Apple Crumble

Bird's Custard

Chateau Vari, Monbazillac, France £5

Ginger, Date & Rosemary Sponge

Clotted Cream Ice Cream

Taylor's Chip Dry White £6

Lowe Farm Strawberry Blancmange

Macerated Strawberries

Domaine Sainte Rose, Roussanne, France £7.50

Dark Chocolate Mousse

Early Season Raspberries

Grahams Tawny 20 £10

LIGHTER PUDS

Chase Gin & Tonic Jelly

Lime Basil Sorbet

Honey Miele Grappa £5

Poached Green Lane Farm Rhubarb

Alpine Strawberry Sorbet

Hush Heath, Late Harvest Chardonnay, Kent £10

Ice Creams & Sorbets £6.50

Foragers Shot £3.50

Piggy Fours £5.50

Tea & Coffee £3.50

Fresh Mint Tea £3.50

Hot Chocolate £3.50

CHEESE

The Artisan Cheese Plate

Showcasing the best in the local area, served with homemade crackers & chutney.

Solo - £4.50, Trio - £9.50, The Full Monty - £13.50

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

Kentish Blue - A young blue cheese, firm and moist to the texture and strong in taste.

Ellie's Original - A small batch, hand made, semi-soft Goat's cheese from Canterbury.

Chaucer's Camembert - Rich and creamy, produced in small rounds using pasturised cow's milk.

Ashmore Mustard - Made in the Cheddar-style, with added mustard grains. Matured for four months.

Please speak to the Restaurant Manager if you have any dietary requirements or Allergies.
If you would like to see out full selection of Bar Drinks & Cigars, please ask your waiter.