

PUDDINGS

'Drop Works' Rum Infused Spotted Dick

Home Churned Butter & Bird's Custard **£9.50**

Tokaji, Late Harvest, Oremus, Hungary **£11.75**

Green Lane Farm Pumpkin Cheesecake

Candied Pumpkin **£9.95**

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

Annabelle's Walnut & Honey Tart

Tim's Dairy Yoghurt **£9.50**

Vin de Constance, Klein Constantia, South Africa **£18**

Spiced Winter Fruit Crumble

Bird's Custard, Pouring Cream or Ice Cream **£10**

Recioto di Soave, Pieropan, Veneto, Italy **£13**

Chocolarder Chocolate Terrine

Hugh Lowe Blackberry Compote **£10.50**

Recioto della Valpolicella, Antolini, Veneto, Italy **£11**

Poached Little Branault Pear

Pear Sorbet & Hodmedod's Granola **£9**

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

Homemade Ice Creams

Clementine

Spiced Pumpkin

Blackberry

£3 per Scoop

Homemade Sorbets

Blackcurrant

Redcurrant

Raspberry

£3 per Scoop

Kent Cheese Selection

Winterdale Shaw, Kentish Blue & Bowyers Brie **£13**

Paired perfectly with – Taylor's, Tawny 10yr Port **£7** or Madeira, Verdelho 10yr **£12**

Piggy Fours

Small Sweet Treats **£8.50**

Gardener's Shot

Biscotti & Popping Candy **£3.50**

Coffee Selection **£4.50**

Macchiato, Americano, Cappuccino, Flat White, Latte

Double Espresso, Double Macchiato

Espresso **£3.50**

Tea Selection **£4.50**

English Breakfast, Earl Grey, Green, Berries &

Cherries, Chamomile, Lemongrass & Ginger,

Peppermint

Chocolarder Drinking Chocolate **£4.50**

Please speak to the Restaurant Manager if you have any dietary requirements or Allergies.

COCKTAILS

Espresso Martini – Sapling Vodka, Son of a Gun Coffee, Maidstone Toffee, Espresso, Chocolate **£14**

Bridge Irish Coffee – Jamesons Caskmate, Demerara Syrup, Lost Sheep Coffee Espresso **£10**

Hit The Hay – Amaretto, Hit The Hay Tea, Casamigos Reposado, Lemon, Sugar **£14**

Chestnut Cream Martini – Toasted Chestnut & Hazelnut Single Malt, Cotswolds Cream Liqueur, Green Chestnut Liqueur, Espresso, Demerara **£14**

PORT/MADEIRA 75ml

Taylor's Chip Dry White Port, NV **£6.50**

Taylor's, Quinta de Vargellas, 2013 **£9.50**

Taylor's, Tawny 10yr **£11**

Taylor's, Tawny 20yr **£16**

Madeira, Henriques & Henriques, Verdelho 10yr **£12**

DIGESTIF 25ml

COGNAC, THE PIG Delamain X.O 42% **£15**

MEZCAL CAFÉ, Ojo De Dios 35% **£6.50**

RUM, Appleton 1999 Hearts Collection 63% **£25**

EAU DE VIE, Louie Roque La Vielle Prune 42% **£7**

WHISKY, The Glenrothes 18yr 43% **£14**

SWEET 75ml

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

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

Recioto della Valpolicella, Antolini, Veneto, Italy **£11**

Botrytis Pinot Gris, Greywacke, Marlborough, New Zealand **£11**

Tokaji, Late Harvest, Oremus, Hungary **£11.75**

Recioto di Soave, Pieropan, Veneto, Italy **£13**

Vin de Constance, Klein Constantia, South Africa **£18**

Limoncello di Amalfi, Italy **£7.50**

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