



## PUDDINGS

### Brogdale Apple & Date Sponge

Apple Ice Cream **£9.50**

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

### Chocolarder Chocolate Tart

Toasted Milk Cream **£10.50**

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

### Rhubarb & Custard

Myatt Farm Rhubarb & Hazelnut Crumb **£9.50**

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

### Nan's Rice Pudding

Wooden Spoon Strawberry Jam **£9.50**

Cab Franc Icewine, Inniskillin, Canada **£19**

### Trinity Burnt Cream

'Simple As That' **£9.50**

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

### Conference Pear Bakewell Pudding

Blackcurrant Sorbet **£9**

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

### Homemade Ice Creams

Earl Grey

Cinnamon Bun

Spiced Pear

**£3 per Scoop**

### Homemade Sorbets

Rhubarb

Lemon & Elderflower

**£3 per Scoop**

### Kent Cheese Selection

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

Taylor's Port, Tawny 10yr **£11** or Jurançon Moelleux, Domaine Cauhapé, S.W. France **£7**

### 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 **£15**

Bridge Irish Coffee – Jamesons Caskmate, Demerara Syrup, Origin 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 **£15**

## PORT/MADEIRA 75ml

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

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

Taylor's Port, Tawny 10yr **£11**

Taylor's Port, Tawny 20yr **£16**

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

## SWEET 75ml

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

Jurançon Moelleux, Domaine Cauhapé, South-West France **£7**

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

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

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

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

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

Cabernet Franc Icewine, Inniskillin, Niagara Peninsula, Canada **£19**

Limoncello di Amalfi, Italy **£7.50**

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