



## PUDDINGS - £9.50

### Nan's Rice Pudding

The Wooden Spoon Strawberry Jam

Recioto di Soave, Pieropan, Veneto, Italy £15

### Annabelle's Iced Walnut Terrine

Walnut Brittle

Vielles Prunes Eau de Vie, Quercy, France £7

### New Season Hugh Lowe Strawberries

Elderflower Cream & Oat Crumble

Tokaji Aszú, 5 Puttonyos, Oremus, Hungary £26

### Wye Valley Rhubarb Fool

Ginger Biscuit

Chateau Delmond, Sauternes, Bordeaux, France £8

## OR LIGHTER...

### Frozen Cherry Blossom Yoghurt

Poached Rhubarb & Ginger Biscuit Crumb

Botrytis Pinot Gris, Marlborough, New Zealand £13

### Vegan Chocolate Mousse

Cinder Toffee & Coffee Syrup

Recioto della Valpolicella, Antolini, Veneto, Italy £12

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 apple 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

### Roswell Red

Similar to Red Leicester, a young cheese with a creamy and nutty flavour.

### Kentish Blue

A young blue cheese with a firm but moist texture.

### Bower's Brie

Friesian cow's milk cheese matured for two to six weeks. Rich & runny.

### Burwash Rose

A semi-soft cheese, with a creamy texture and wonderful pungent aromas.

### Fremli's Goat

A soft ripened goats 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, 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 Chíp 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

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

Recioto della Valpolicella, Antolini, Veneto, Italy **£12**

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

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

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

Limoncello di Amalfi, Italy **£7.50**

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