



PUDDINGS - £9.50

Trinity Burnt Cream

Simple As That

Chateau Delmond, Sauternes, Bordeaux, France £8

Hoaden Court Farm Apricot Meringue

The PIG's Honey & Toasted Almonds

Tokaji, Late Harvest, Oremus, Hungary £11.75

'O-Mile' Gooseberry Fool

Ginger Pig

Tokaji, Late Harvest, Oremus, Hungary £11.75

Chocolarder 50% Choc Pot

Boozy Tom Hulme Cherries

Recioto della Valpolicella, Antolini, Veneto, Italy £11

OR LIGHTER...

'O-Mile' Elderflower Jelly

Sour Apple Granita

Botrytis Pinot Gris, Marlborough, New Zealand £11

Macerated Kentish Mixed Berries

Blackberry Sorbet & Pineapple Mint

Moscato d'Asti, Ceretto, Italy £6

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 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

Scrumpy Sussex

Creamy but strong cheddar style cheese with cider, herbs & garlic.

Kentish Blue

A 12 week matured blue cheese, semi soft, balanced with a good depth of flavour.

Rowswell Red

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

Winterdale Shaw

A cloth-wrapped hard cheese, matured for at least six months.

Bowyer's Brie

Brie-Style British Friesian cow's milk cheese matured for two to six weeks. Rich, runny & voluptuous.

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 Chip 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

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**

Gusbourne, RS180, Kent, England **£12**

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

Limoncello di Amalfi, Italy **£7.50**

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