

## PUDDINGS - £9.50

### Spiced Apple Crumble

Bird's Custard, Dairy Ice Cream or Pouring Cream

Recioto di Soave, Pieropan, Veneto, Italy £13

### Hugh Lowe Farm Blackberry Trifle

Dockyard Gin

Chateau Delmond, Sauternes, Bordeaux, France £8

### Little Branault Pear & Almond Flan

Crème Fraîche

Tokaji, Late Harvest, Oremus, Hungary £11.75

### Chocolarder Chocolate Pot

Our Own Redcurrants

Recioto della Valpolicella, Antolini, Veneto, Italy £11

## OR LIGHTER...

### '0-Mile' Elderflower Jelly

Sour Apple Granita

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

### Raspberry Iced Terrine

Late Season Raspberries

Tokaji, Late Harvest, Oremus, Hungary £11.75

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 Drinking Chocolate £4.50

## CHEESE

### The Artisan Cheese Plate

Showcasing the best in Kent & Sussex, served with homemade chutney & crackers

Solo - £5.50 or Trio - £12.50

Paired perfectly with - Fonseca, LBV, 2016 £7 or Madeira, Verdelho 10yr £12

### Winterdale Shaw

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

### Kentish Blue

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

### 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 **£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**

## **PORT/MADEIRA** 75ml

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

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

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**

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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