



## PUDDINGS

### Brogdale Apple & Date Sponge

Apple Ice Cream £9.50

Recioto di Soave, Pieropan, Italy £13

### Trinity Burnt Cream

'Simple as That' £9.50

Sauternes, Chateau Delmond, France £8

### Rhubarb & Custard

Myatt Farm Rhubarb & Hazelnut Crumb £9.50

Tokaji, Late Harvest, Oremus, Hungary £11.75

### Strawberry & Mascarpone Mousse

Macerated Strawberries & Brandy Snap £9.50

Cab Franc Icewine, Inniskillin, Canada £19

### Vegan Chocolarder Custard

Blackberries & Preserved Damson Gin £10.50

Recioto della Valpolicella, Antolini, Italy £11

### Gooseberry & Elderflower Fool

Shortbread Pig £9

Vin de Constance, South Africa £18

### Homemade Ice Creams

Honeycomb

Cinnamon Bun

Strawberry

£3 per Scoop

### Homemade Sorbets

Rhubarb

Lemon & Elderflower

£3 per Scoop

### Kent Cheese Selection

Smoked Ashmore, Kentish Blue & Chaucer's Camembert £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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