

# Dessert Menu

Available Wednesday - Saturday Lunch & Evening  
& Sunday Lunch

## Homemade Desserts

<b>Chef's Soufflé of the Day</b> v gfa with matching accompaniments 🍷 Malbec Rosé E's Vino, Mendoza, Argentina	<b>£8.95</b>
<b>Dark Chocolate Ganache Torte</b> orange and mandarin sorbet, almond crumble, coffee soaked sponge fingers, caramelised white chocolate shard 🍷 Chateau Mingets Sauternes, France	<b>£7.95</b>
<b>Baked Yogurt</b> gfa poached rhubarb, confit orange, crushed meringue 🍷 Botrytis Riesling Paulett, Australia	<b>£7.50</b>
<b>Strawberry &amp; Custard Tart</b> fruit jelly, confit pineapple, pineapple syrup, clotted cream 🍷 Cava Rosado Brut Reserva Mont Marçal, Spain	<b>£7.95</b>
<b>Black Forest Gateaux</b> chocolate cake, cherry and brandy compote, crème fraiche, black cherry ice cream 🍷 Guinness, Ireland	<b>£7.75</b>
<b>Coconut Panna Cotta</b> v ve gf ginger and lemongrass syrup, mango and lime salsa, scorched blood orange segments, pistachio biscotti 🍷 Muscat de Beaumes-de-Venise, France	<b>£7.50</b>

v - Please note: gelatin may be used in some of our desserts and ice creams.  
Ask your server for suitable vegetarian options

## Ice Creams & Sorbets

a selection of premium ice creams & sorbets are available upon request gfa dfa  
v/ve - Please ask for suitable vegetarian/vegan options

2 scoops **£4.50**      3 scoops **£6.50**

## Artisan Cheese Platter

a selection of award-winning British artisan cheese from Alsop & Walker Farm, East Sussex;  
*The Idle Hour • Oak Smoked Mayfield • Sussex Blue • Sussex Brie*  
served with banana bread, artisan crackers, apple, garlic and rosemary loose jelly, grapes  
and local honey v gfa

🍷 Cranes Premium Apple Cider 🍷 Taylors 10 Year Old Tawney

**£13.95**

🍷🍺 - suggested wine or beer/cider pairing to compliment the dish

v - Suitable for vegetarians    ve - Suitable for vegans    gf - Gluten Free    df - Dairy Free

**gfa/dfa** - Gluten Free/Dairy Free Available. This dish can be **adapted** to gluten free or dairy free **when requested**

Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server. An optional 10% gratuity will be added to your final bill which will be distributed equally to all staff on duty.