

Dessert Menu

Available Wednesday - Saturday Lunch & Evening
& Sunday Lunch

Homemade Desserts

Chef's Soufflé of the Day v gfa with matching accompaniments 🍷 Malbec Rosé E's Vino, Mendoza, Argentina	£8.95
Treacle Sponge v with homemade custard 🍷 Muscat de Beaumes-de-Venise, France	£7.95
Bakewell Tart v raspberry and cherry compote, vanilla ice cream 🍷 Chateau Mingets Sauternes, France	£7.75
Plant Based Apple Tart Tatin ve df vegan vanilla ice cream, caramel syrup 🍷 Muscat de Beaumes-de-Venise, France	£7.95
Chocolate Fudge Brownie v gf chocolate sauce and banana ice cream 🍷 Malbec Alpataco Familia Schroeder, Patagonia, Argentina	£7.95
Winter Fruit Pavlova v gf roasted figs, roasted plum, poached blackberries in brandy syrup, blackberry coulis, Chantilly cream 🍷 AR Lenoble Brut Intense NV France	£7.75

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.