

Dessert Menu

Available Wednesday - Saturday Lunch & Evening
& Sunday Lunch

Homemade Desserts

Chef's Soufflé of the Day v gfa with matching accompaniments 🍷 Cava Rosé Organic Masia Salat Penedes NV, Spain	£8.95
Stout Sticky Toffee Pudding v treacle toffee sauce, vanilla ice cream 🍷 Muscat de Beaumes-de-Venise, France	£7.95
Lemon Posset v gfa homemade shortbread, berry gel, mint cress 🍷 Riesling Trocken, Ruppertsberger, Germany	£8.25
Warm Poached Rhubarb v ve gfa df rhubarb sorbet, stem ginger, crystalised puff pastry 🍷 Chateau Mingets Sauternes, France	£8.25
Vanilla & Passion Fruit Cheesecake passion fruit sauce, fruit tuile, orange sorbet 🍷 Chateau Ramon Monbazillac, France	£8.75
Warm Triple Chocolate Brownie chocolate sauce, salted caramel ice cream 🍷 Fonseca Bin 27 finest reserve, Portugal	£8.75

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

vea/gfa/dfa - Vegan/Gluten Free/Dairy Free Available. This dish can be **adapted** to vegan, 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.