

Dessert

A selection of ice creams and sorbet 'gf' *	6.50
Baked vanilla cheesecake, charred apricot	6.50
Flaming vanilla crème brûlée, homemade shortbread biscuit	6.50
Fresh local strawberries and cream, vanilla sugar, pouring cream	6.50
Knickerbocker glory. Meringue, seasonal fruit layered with ice cream, fresh cream, topped with tuille biscuit	6.50
Elderflower panna cotta, mini tart tatin and apple purée	6.50
Belgian chocolate fondant, Baileys cream, caramelised hazelnuts	6.50
Lemon posset, whipped cream, citrus reduction, tuille biscuit	6.50
Trio of desserts: Elderflower panna cotta, Summer berry pudding and chocolate mousse	7.95
A selection of cheese, served with biscuits, bread and chutney	8.95
Wealden Ore: pasteurised Jersey cow's milk cheese, mild and nutty	
Fourme d'Ambert: semi-hard French blue cheese made from cow's milk	
Mini Baronet: rich buttery cheese made from Jersey cow's milk	
Brie de Meaux: soft unpasteurised cheese covered with a bloomy rind	
Cheese and port. Our cheese selection, served with a glass of Taylors LBV ruby port	11.95

Hot Drinks

Espresso	
Double Espresso	2.50
Cappuccino	2.50
Café latte	2.50
Liqueur coffee	6.00
Hot chocolate	2.50
Selection of tea available	from 2.00

Cafetiere Coffee

Small	Two cup	3.50
Medium	Three cup	4.75
Large	Four cup	6.75