

DESSERTS

- Chilled coconut rice pudding, rhubarb, basil, aquafaba meringue £6.5 (ve,gf)
White chocolate cheesecake mousse, orange, dark chocolate crumb, popping candy £7 (v,gfo)
Baked Alaska, chocolate sponge, salted caramel ice cream, meringue, flambéed at the table £7.5 (v)
Sticky toffee pudding, clotted cream vanilla ice-cream £6.5 (v)
Chocolate brownie, rum caramelised banana, white chocolate ice cream £7 (v)
Selection of ice creams & sorbets – 3 scoops £6 (v)
Cheese board from Sussex cheese maker "Alsop and Walker" £9 (v,gfo)
Salted caramel truffles £1.5 each/£10 a box of 12 (v,gf)

V - vegetarian ve - vegan veo - vegan option gf - gluten free gfo - gluten free option df - dairy free dfo - dairy free option.
Our kitchen contains nuts and gluten. If you have any allergies please let us know immediately as we cannot guarantee that any food item is completely free from traces of allergens due to the risk of unexpected cross contamination. An optional 10% service charge will be add to your bill.

DESSERT WINES & PORTS

- Riversaltes, Cross Vintage, Gerard Bertrand (Languedoc, France) £6 (75ml glass)
£50 bottle (75cl)
Black Muscat, Elysium, Quady (California, USA) £6.5 (75ml glass) £28 bottle (37.5cl)
Chateau Doisy Daene Sauternes (France) £8 (75ml glass) £36 bottle (37.5cl)
Late Bottled Vintage Barros Port £6 (75ml glass) £37.5 bottle
20 year old Tawny Barros Port £8 (75ml glass) £65 bottle

HOT DRINKS

Black Americano	£2.3	Liqueur coffee	£5.2
white Americano	£2.4	Baileys latte	£5.2
Single espresso	£2	Hot chocolate	£2.9
Double espresso	£2.5	Baileys hot chocolate	£5.2
Single macchiato	£2.1	Cinnamon latte	£3.2 £2.9
Double Macchiato	£2.6		
Cappuccino	£2.8	Baileys hot chocolate	£5.2
Latte	£2.8	English breakfast tea	£2.2
Flat white	£2.8	Speciality teas	£2.2