



## PUDDINGS

Greenhouse Lemongrass Gin Jelly

Electric Daisy & Raspberry Granita £9

Guri, Vine Vinu, 2024 £8

Poached Kentish Apricots

Oat Creme Fraiche & Quinoa £9.50

Tokaji Szamorodni, Holdvolgy, Eloquence  
£13.50

Tash's Cheesecake

Groves Farm Raspberries £9.50

Tokaji, 'Late Harvest', Oremus, Hungary, 2016  
£11.75

BlackBerry Tart

Blackberry & Lemon Curd £9.50

Chateau De Fargues, Sauternes, 2002  
£19

Homemade Ice Cream & Sorbet

£3 Per Scoop

Piggy Fours

Small Sweet Treats £8.50

Trio of Cheese

Olde Sussex, Seven Sisters & Burwash Rose £13.50

Chardonnay, Seven Springs Estate, Oregon USA - 125ml £21.50

Tea & Coffee £4.50

Origin Coffee, Prince & Sons Tea

Chocolarder Hot Chocolate, Garden Mint Tea

Please speak to our restaurant manager if you have any questions about the menu, allergies or dietary requirements. We add a suggested 12.5% service charge to your bill. If the service wasn't up to scratch, don't pay for it. (But do let us know what we could do better)

# TIPPLES

## SWEET & FORTIFIED

Triana, Pedro Ximenez Sherry	75ml	£10
Chateau Rayne Vigneau, Sauternes, 2003	75ml	£16
Recioto Della Valpolicella, Antolini, 2022	75ml	£13
Tokaji, 'Late Harvest', Oremus, Hungary, 2016	75ml	£11.75
Fonseca, Late Bottled Vintage, Port, 2019	75ml	£9

## COCKTAILS

Espresso Martini	£12
Noah's Old Fashioned	£22
Smoky Last Word	£19

## SPIRITS

Limoncello	50ml	£8.5
Cognac, Delamain XO	25ml	£15
Cotswolds Cream	25ml	£7

## FREE SPIRITED

Coastal Negroni	£10
Wild Idol Rose Sparkling	£12

Speak to The Team for the Full  
Bar & Wine List