

DESSERTS

Sussex strawberry mille feuille & sorbet 7.50

Milk & dark chocolate parfait, griottine cherries, chocolate sauce, coffee ice cream 7.50

Baked cheesecake, grappa apricots 7.50

Rhubarb panna cotta, poached Yorkshire rhubarb, ginger tuile 6.90

Pineapple carpaccio, lime & mint, mango sorbet 6.75

Affogato 5.75

Ice creams: vanilla/ salt caramel/ chocolate/ honeycomb/ Coffee 2.75 per scoop

Sorbets: mango/ lemon/ raspberry 2.75 per scoop

Chocolate sauce 95p

Plate of ripe cheese: Coastal cheddar, Tunworth (soft, cow, Hants), Oxford Blue, Golden Cross (goat), Oxford Isis (soft, cow), Homemade bread, crackers & chutney. 8.75

Malt whisky truffle, chocolate Armagnac prune or chocolate ginger 1.95 each

Sweet wines

Muscat de Beaumes de Venise, Domaine Durban 2012 glass (75ml) £6.50, carafe (375ml) £26.00, Bottle £45.00

Mount Horrocks Cordon Cut late harvest Riesling 2016 (Golden in colour with aromas of tropical fruits and citrus)
Glass (75ml) £6.95 Bottle (375ml) £34.95

Pedro Ximenez, El Comdado, Valespino, glass (75ml) £4.75 (intense, raisiny sherry, good with chocolate)

Chateau de Malle, Comtesse de Bournazel, 2eme Cru, Sauternes, 2005, Half bottle £47.50

POMONA (75ml)

A blend of apple juice & Somerset Cider brandy, matured in small oak barrels,
full bodied, dry, with smooth butterscotch flavours.

Excellent with cheese £4.95

PORT (50ml)

Graham's tawny £4.75, Cockburn's ruby £4.75 Quinta Do Infantado, Pinhao, Vintage 2011 £9.75

Quinta Do Infantado, LBV, 2011 £5.75

Digestive cocktails

Espresso Martini: Vodka, Kahlua and espresso (Available decafe) £8.50

Vanilla espresso martini (Stoli Salt Karamel, espresso, Kahlua) 8.50

Old Fashioned: Whiskey or rum, Angostura bitters, demerara sugar & orange rind

Americano 2.75 Cappuccino/latte 3.25, Espresso 2.75/ 3.25, Numi herbal teas: Rooibos, Berry black. Tea
Pigs tea: Green tea, Earl Grey English Breakfast 2.95, Sweet meadows (Chamomile & lemon myrtle). Fresh
mint tea 2.95