

DESSERTS

Peach Melba panna cotta 7.50

Chocolate delice, caramelised banana, coffee ice cream, honeycomb 8.50

Gingerbread pudding, salted butterscotch sauce, vanilla ice cream 7.50

Plate of fresh fruit and sorbets 7.50

Summer fruit crumble, vanilla ice cream 7.50

Sussex raspberry mille feuilles & sorbet 7.50

Affogato 6.50

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

Sorbets: mango/ Strawberry/ lemon/ raspberry 2.75 per scoop

Chocolate sauce 95p

Plate of ripe cheese: Coastal cheddar, Tunworth (soft, cow, Hants), Gorgonzola, Golden Cross (goat), Oxford Isis (soft, cow), Homemade bread, crackers & chutney. 9.75

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)

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