

Desserts

Custard Tart, pumpkin, fennel tuile (v) 13

Chocolate Mousse, cherry compote (ve) (gf) 12

Spiced Ginger Cake, rum and raisin sauce, lime sorbet (v) 12

Apricot crème fraîche gateaux with lemon sorbet (v) (gf) 14

Choose from our selection of cheese, all served with homemade fig & apple chutney, fennel crackers, black pepper lavosh, and port jelly

3 cheeses 16 4 cheeses 21 5 cheeses 25

Keen's Cheddar – Somerset

Bowyers Brie – Soft cheese, Canterbury

Cashel Blue – Tipperary, Ireland

Ellie's Goat's Cheese – Canterbury

Cornish Yarg – Cornwall

Dessert Wines

Sauternes, Chateau Delmond, Bordeaux
France, 75ml 8.5

Tokaj
Hungary, 75ml 8.5

Kopke Fine Tawny Port
Portugal, 75ml 6.9

Double Day Cherry Wine
Kent UK, 75ml 8

More sweet wines available from our cellar

Turn over for our delicious dessert cocktails

We buy from local producers and source the best of British. Your wellbeing is important to us, so please speak with a member of our team about allergens / dietary requirements.

(v) Vegetarian / (ve) Vegan / (gf) Gluten Free / (df) Dairy Free

Coffees

Espresso 3.5
Black Americano 3.5
White Americano 4
Cappucino 4.75
Hot Chocolate 4.75

Teas

English Breakfast | Earl Grey 4
Peppermint | Rooibos | Ginger & Turmeric | Masala Chai |
Sencha Green Cardamom & Rose 4.25

Dessert Cocktails

Amaretto & Cherry Manhattan 14
Amaretto, Double Day cherry wine, Angostura bitters,
maraschino cherry

Hazelnut Whip
Dockyard Vodka, Burnt Faith Coffee Liqueur, Frangelico 15
hazelnut liqueur, whipped cream

Coffee Cocktails

Irish Coffee 12
Jamesons Irish Whiskey, demerara sugar, coffee, cream

Amaretto Coffee 12
Amaretto, demerara sugar, coffee, cream

Baileys Coffee 13
Baileys, demerara sugar, coffee, cream

Affogato 9
Vanilla ice cream, Coldblow coffee shot