DESSERT

Housemade sticky toffee pudding £8.50
Served warm with vanilla ice cream

Housemade apple and rhubarb crumble (VEA, GFA) £8.50
Served warm with vanilla custard

Housemade espresso crème brulé £8.50
Served with housemade cinnamon twist

Housemade lemon tart £8.50
Served with raspberry coulis and Chantilly cream

Housemade chocolate brownie £8.50
Served warm with chocolate sauce and vanilla ice cream

Ice cream and sorbet £3 per scoop
Chocolate, Vanilla, Sea Salt & Caramel, Raspberry sorbet, Lemon sorbet

Cheese board £9.95
Sussex Charmer, Brighton Blue, Baby Brie,
crackers, fresh red grapes, fig chutney

HOT DRINKS

Americano £3.50
Cappuccino/Latte £3.95
Espresso £2.95
Liqueur coffee £6.50

Pot of tea £3.25
English breakfast, Earl grey,
mint, green tea, Persian
pomegranate, decaf, camomile.

COCKTAILS & SPIRITS

Espresso Martini £8.95
Old Fashioned £8.95
Negroni £8.95

The Balvenie 14yo 25ml £9.95
Glenfiddich 12yo 25ml £6.25
Monkey Shoulder 25ml £5.45
The Yamazaki 25ml £9.95

Courvoisier VS 25ml £3.95
Janneau XO 25ml £8.95
Fine Ruby Port 50ml £4.95

THE PILTDOWN MAN

V = vegetarian, VE = vegan, GF = gluten free, GFA = gluten free available