# DESSERT

**Housemade Bread & Butter Pudding £8.75**
Served warm with vanilla custard

**Housemade Apple and Berry Crumble (VEA, GFA) £8.75**
Served warm with vanilla custard

**Housemade Sticky Toffee Pudding (GFA) £8.75**
Served warm with vanilla ice cream

**Housemade Lemon Tart £8.75**
Served with raspberry coulis and Chantilly cream

**Housemade Chocolate Brownie (GF) £8.75**
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 £4.20**
**Espresso £2.95**
**Liqueur coffee £6.95**
**Pot of tea £3.40**
*English breakfast, Earl grey, mint, green tea, Persian pomegranate, decaf, camomile*

## COCKTAILS

Espresso Martini £8.95
Negroni £8.95
Smokey Cinnamon Old Fashioned £8.95

## SPIRITS

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



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