

## DESSERT

### PEAR & POPCORN – 7

Vanilla poached pear, ginger crumb, maple nut granola, apple syrup, mulled cider sorbet (n)(v)

### PUMPKIN SPICE MERINGUE & SAGE POSSET – 7

Ginger biscuit, stem ginger ice cream (v)

### BLACK FORREST CHEESECAKE – 7

Chocolate sorbet (v)

### CHOCOLATE HAZELNUT BAR – 8

Hazelnut chocolate sauce, Bailey's ice cream (ve option)(gf)(n)(v)

### SUSSEX CHEESE PLATE – 8

Sussex Charmer, Maida Vale, Wigmore. Served with crackers and ale chutney (v)

### AFFOGATO – 4

Nelson Coffee Roasters single origin espresso, vanilla ice cream, chocolate tuille (v)

### HOMEMADE ICE CREAM & SORBET – 2.5 PER SCOOP (V)

Vanilla ice cream (ve option), stem ginger ice cream, thyme ice cream, popcorn ice cream, blackberry sorbet, mango sorbet, chocolate sorbet, mulled cider sorbet

## NIGHT CAP

### SAUTERNES DESSERT WINE (75ML) – 6.75

Chateau Delmond, Bordeaux, France (ve)  
Fresh, floral, stone fruit, apricot, honey

### TAWNY PORT (50ML) – 4.5

Taylor's 10 year old

