

# DESSERT

<b>Waffle and chocolate cremeux</b> Chocolate tuile, stem ginger, popcorn ice cream	7.5
<b>Lemon posset and meringue</b> Lemon biscuit, Biscoff ice cream (v)	7
<b>Banoffee cheesecake brûlée</b> Salted caramel ice cream (v)	7.5
<b>Compressed charred pineapple</b> Plum, citrus gel, vanilla ice cream (ve)(gf)	7
<b>Sussex cheese plate</b> Selection of Sussex cheeses, crackers, ale chutney (v)(gf)(n)	10
<b>Affogato</b> Nelson Coffee Roasters single origin espresso, clotted cream vanilla ice cream, chocolate tuile (v)(gf)	5.5
<b>Ice cream &amp; sorbet</b> Ask your server for today's selection. Vegan options available. (gf)	2.5

# NIGHT CAP

<b>Sauternes dessert wine (75ml)</b> Chateau Delmond, Bordeaux, France (ve) <i>Fresh, floral, apricot, honey</i>	6.8
<b>Tawny port (50ml)</b> Taylor's 10 year old <i>Ripe dark berry fruits, nuts, chocolate</i>	4.5

**key** v - vegetarian, ve - vegan, gf - gluten free, n - nuts

**service charge** A voluntary 10% service charge is added to your bill (100% goes to staff).

**allergies** Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

IN GOOD COMPANY