SAMPLE MENU

PUDDING

| Caramelised fresh figs Blackberry puree, pistachio cream, honey | £6.5 |
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| Affogato Cast Iron double espresso poured over salted caramel ice cream | £4.5 |
| Sticky toffee pudding Hot butterscotch sauce, Holy Cow Madagascan vanilla ice cream | £7.5 |
| Holy Cow, Litlington Ice cream and sorbet (2 scoops) Please ask your server for today's flavours | £4 |
| Pumpkin spiced creme brulee Chocolate chip cookies | £7 |
| Sussex cheese plate Burwash Rose, Sussex Charmer, Brighton Blue, membrillo, grapes, charcoal crackers | £9.5 |
| PUDDING WINE | |
| 2018 'Cordon Cut' Clare Valley Riesling, Mount Horrocks, Australia If a wine can be described as lemon curd on first taste, this is it, but the palate keeps developing through flavours of lime, sweet spices, marmalade, vanilla & pear. | 50ml £6.5 |
| 2015 'Dulce' Monastrell, Familia Castano, Murcia, Spain Concentrated and rich with flavours of cherry, black forest, chocolate, molasses & dates. The perfect pairing with chocolate! | 50ml £4.25 |

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All of our menu is cooked from scratch and therefore can be adapted, where possible, to suit dietary requirements. Allergen information is available upon request. Please ask a member of staff.