THE CHARTWELL

RESTAURANT

DESSERT MENU

DESSERTS

Winter Berry & Oat Crumble 8

V

Mixed berries, toasted almonds, vanilla ice cream or crème anglaise

Chocolate & Guinness Cheesecake 8

V

Stout-infused cheesecake with sour cherry compote

Sticky Toffee Pudding 8

V

Warm, with butterscotch sauce & vanilla ice cream

ARTISANAL CHEESE BOARD

Half Board: Choice of Any Three Cheeses 9

V

Your choice of three artisan cheeses, served with house chutney & grapes

Full Board: Five Kent & Sussex Cheeses 15

V

A regional selection of five artisan cheeses, served with house chutney & grapes

(GF) - Gluten free | (VE) - Vegan | (V) - Vegetarian

Dish descriptions do not list every ingredient. If you have allergies or dietary requirements, please inform your server. A discretionary 10% service charge will be added to your bill for the benefit of our team. Prices correct at time of going to print

A TASTE OF KENT & SUSSEX

KENT CHEESES

Winterdale Shaw

Wrotham, Sevenoaks, Kent

A mature, unpasteurised cheddar-style cheese, traditionally matured in chalk caves beneath the North Downs, with a rich, nutty flavour and smooth texture.
WINNER: BEST KENT CHEESE 2026 | WINNER: BEST KENT CHEESE 2024

Kentish Blue

Staplehurst, Kent

A creamy farmhouse blue cheese, crafted by Kingcott Dairy, with gentle savoury notes and a lingering finish.

SUSSEX CHEESES

Lord London

East Sussex

A semi-soft, lightly matured cow’s milk cheese, handmade, with a golden dome, edible white rind and a clean, creamy taste with a subtle citrus note. Served at the Royal Wedding Breakfast of Prince William and Catherine, Duchess of Cambridge.

Mayfield

Sussex

A semi-hard, Alpine-style cheese, handmade, blending the character of Emmental and Comté, with a creamy base, mellow sweetness and a smooth, nutty finish.

Lord of the Hundreds

Stonegate, East Sussex

A firm, hand-made raw unpasteurised sheep’s milk cheese from the Traditional Cheese Dairy, aged for four months, with a dry, slightly grainy texture and sweet, savoury notes of roasted hazelnut and salty caramel.