

Dessert Menu



DESSERTS

Tart Au Citron, with summer berries compote & Cornish clotted cream **V 9.95**

Coffee Crème Brûlée, with cocoa shortbread **V, GF* 9.95**

Choux au Craquelin, raspberry custard, fresh summer berries, raspberry ripple ice cream **9.95**

Homemade Brownie, raspberry texture, chocolate whipped ganache, raspberry sorbet **V, GF 9.95**

Three Scoops of Ice Cream or Sorbet **V, VE* 8**

Ice Cream: Vanilla, Dark Belgian Chocolate or Strawberry. Sorbet: Lemon, Raspberry or Orange

Cheese Slate: A Quartet of English Local Cheeses Olde Sussex, Golden Cross, Sussex Brie and Brighton Blue, grapes, celery, quince jelly and crackers **V, GF* 16.5**

BRANDIES

Calvados 5.75

Courvoisier 5.75/11.00

Janneau 6.75/13.00

Remy Martin VSOP 6.75/13.00

Hennessy XO 12.75/25.00

PORTS

Bulas 20 Year Old Tawny 6.50

Cockburn's 5.50

Taylors Late Bottle Vintage 5.50

DESSERT WINES

Black Muscat Elysium 5.00

Boschendal Vin D'or 5.00

Available 11.00 - 21.00

V - Suitable for Vegetarians. VE - Suitable for Vegans. DF - Dairy Free. GF - Gluten Free. V*, VG*, DF*, GF* Options Available. Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients. IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW BEFORE ORDERING. Full allergen information available on request. Prices Include VAT and are subject to a discretionary service charge of 10%. WE ARE A CASHLESS RESTAURANT. The above menu may be subject to variation or change.