



DESSERT MENU

6.5

**(All Desserts included in Set Menu and Sunday Lunch Menu -
Cheeseboard 4.5 Supplement)**

Pistachio Choux Bun with White Chocolate Sauce
Red Velvet Delice
Frozen Winter Berries with Baileys Sabayon Sauce (GF)
Passion Fruit Martini Eton Mess (GF)
Fresh Fruit Salad (GF) (DF)
Crème Brulee (GF)
Apple & Blueberry Strudel with Dulce de Leche Ice Cream

A Selection of Kentish Cheeses

7.5

TAYWELL OF KENT ORGANIC ICE CREAMS & SORBETS

5

Rum & Raisin Ice Cream
Strawberry Ice Cream
Chocolate Ice Cream
Vanilla Ice Cream
Lemon Sorbet
Mango Sorbet

GF = Gluten Free DF = Dairy Free

ALLERGENS

All our dishes are prepared in our kitchen where **celery, cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs, fish, lupin, milk, molluscs** (such as mussels and oysters), **mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites** (if they are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products. Our Prices are fully inclusive of VAT Company Registration No. 4885187