

The Dining Room

Desserts

Kent apple and blackberry
crumble tart
Cinnamon custard

Lemon meringue dome
Vanilla crumble

Star anise marinated pineapple
carpaccio
Raspberry sorbet

Salted caramel delice
Chocolate soil

Sticky toffee pudding
Caramel sauce, clotted cream
ice cream

£9 each

English Cheese Board

Served with Tomato chutney, crackers, celery, grapes

Black Bomber (v)

Creamy and smooth extra mature cheddar loved for its depth of flavour. Where cheddars are concerned, our multi-award winning Little Black Bomber is a modern classic.

Kentish Blue (v)

Kentish Blue is a young blue cheese with a firm but moist texture. It has gentle smooth flavours on the first bite developing into a long lasting pleasant aftertaste.

Tunworth

Tunworth cheese made with pasteurised cows milk. A modern British classic, creamy and robust with a long, savoury flavour.

Driftwood (v)

A goats cheese log with an ash rind and a citrusy tang.

4 cheeses £13

3 cheeses £10

An optional service charge of 10% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Dessert Wine

Chateau d'Arche Perle d'Arche,
Sauternes Bordeaux, France 2014

Full body, with medium sweetness and
a lively, bright citrusy finish

100ml £6.5

Port

Warre's Warrior

£6.5

Douro, Portugal NV

Velvety full body and luscious
blackcurrant and cherry flavours

Bin 915 100ml

Warre's LBV Port

£7.5

Douro, Portugal 2011

Firm and full-bodied with a ripe fruit
character, almost chewy tannins and
a long finish

Bin 917 100ml

Hot Drinks

Americano

Latte

Cappuccino

Flat white

Espresso double

Hot chocolate

£4 each