

## The End

**Sticky Toffee and Walnut Pudding** with salted butterscotch ice cream and walnut brittle 9

“From the Woods” Chocolate – Raspberry – Nuts 12

**Parma Violet Crème Brûlée** with homemade parma violet ice cream (gf) 8

**Deconstructed Lemon Meringue Pie** (gf) 9

**ve Apple and Blackcurrant Crumblejack** served with sour apple sorbet 8

**Affogato** Taywell vanilla ice cream drowned with a shot of hot espresso, your choice of Disaronno, Baileys or Frangelico and a complimenting crumb (*Frangelico only gluten free*) 10

**Ice Cream & Sorbet** (gf) Taywells - Paddock Wood  
2 Scoops 5      3 Scoops 6.5

**Ice Cream** - Strawberry, Vanilla, Chocolate, Honeycomb / **Sorbet** – Mango, Raspberry  
Vegan and Diabetic Ice Cream available – please ask your server

## Dessert Wine

Sauternes 6      Royal Tokaji Aszu 5 8

## The Cheeseboard

Served with crackers, grapes, celery, honey butter and either sticky fig chutney or fresh chilli jam (available gf)

Two Cheeses 8 / Three Cheeses 11 / Four Cheeses 14

*Staplehurst* Kingcott Blue – *Canterbury* Ashmore Cheddar – *Canterbury* Ellies Dairy Goats Cheese – *Kent* Bowyers Brie

## Port

Taylors LBV 4      Taylors 10 year Tawny 6      Grahams 20 year Tawny 8

## After Dinner Cocktails

ESPRESSO MARTINI - Vanilla vodka, Kahlúa, vanilla syrup, espresso 10

LATTE MARTINI - Vanilla vodka, Baileys, Frangelico, espresso 12

AFTER EIGHT - Baileys, crème de menthe, crème de cacao 12