

## DESSERTS

Cream Cheese, Walnut Praline, Carrot Sorbet

Plum Crumble Slice, Spiced Parfait

Brown Butter Ganache, Coconut Ice, Pineapple Relish

Sussex Cheeseboard, Chutney and Crackers (£3 supp)

Domaine De Grange Neuve Monbazillac, France, 13%, 2017

- Sweet and luscious dessert wine. Honey, toffee flavours, bitter orange zest finish. Glass 70ml £5, bottle 50cl £29

El Candado Pedro Ximenez Valdespino, Spain, 17%, 70ml £6.50

- Sweet Sherry with flavours of dried fig, raisins and a flick of acidity.

Taylor's Late Bottled Vintage Port, Portugal, 20%, 2016, 50ml £4

## COCKTAILS £9

Espresso Martini

- Baller Vodka, Kahlua, Espresso

Amaretto Espresso Martini

- Amaretto, Vodka, Kahlua, Espresso

Honey & Whisky Martini

- Whisky, Kahlua, Raw Buckwheat Honey, Espresso

Chocolate Mistress

- Tuaca, Frangelico, Baileys, Chocolate, Vanilla Salt

## **SPIRITS AND LIQUEURS (25ml)**

Grappa £3, Rude Mechanical Vigneron English Rum £4,  
Grand Marnier £3.50, Baron de Sigognac Armagnac £4,  
Jack Daniels £3.50, Laphroaig 10-year-old Whisky £4.50,  
Highland Park 10-year-old Viking Scars Whisky £4.50  
Tuaca £3, Limoncello £3, Kahlua £3, Amaretto Disaronno £3,  
Frangelico £3, Baileys 50ml £4

## **COFFEE**

- From Horsham Coffee Roaster, Nova blend (Brazil and Rwanda),  
double shot. Decaf: Peru (add 30p)

Espresso	£2.30	Flat White	£2.80
Americano	£2.30	Mocha	£3.20
Latte	£2.80	Macchiato	£2.80
Cappuccino	£2.80	Oat Milk	£0.30

## **POT OF LOOSE TEA FROM BIRD & BLEND TEA CO. £2.50**

### **Great British Cuppa**

– Indian Assam, Ceylon black tea, Chinese Yunnan.

### **Mojitea**

– Chinese green tea, peppermint, lime, lemongrass.

### **Rooibos Earl Grey**

– Rooibos, mallow flowers, blue cornflowers, bergamot oil.

