



DESSERT MENU

6.5

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

Gateau Opera (N)

(Hazelnut Sponge with layers of Praline & Chocolate Ganache)

Waffles with Strawberries in Balsamic Syrup

Rhubarb & Ginger Semi-freddo with Orange Compote (GF)

Tiramisu Cheesecake

Fresh Fruit Salad (GF) (DF)

Crème Brulee (GF)

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