

Desserts

All at 6.25

Steamed Rhubarb Sponge Pudding, Vanilla Custard

Willies 'Venezuelan Black' Chocolate Tart, Marinated Cherries, Cherry Ice-Cream

Raspberry Soufflé, Lime and Ginger Panacotta

Layers of Shortbread Biscuit with English Strawberries, Mint Sorbet,
Balsamic and Strawberry Coulis

Gooseberry Fool

A Selection of Ice Creams and Sorbets

'Chef's' Dessert Sharing Plate

A Selection of Our Desserts for Two People to Share at £13.80

(Chocolate Tart, Layers of Shortbread Biscuit with English Strawberries, Gooseberry Fool, Raspberry Soufflé)

Selection of Award Winning Kentish Farmhouse Cheeses Served with Oat Biscuits and
Home Made Apple Chutney
(Supplement 1.95)

Sweet Wines

		BOTTLE	100ML
Casa de La Ermita Dulce Viognier	2007	24.95	6.25
<i>Tropical fruits such as apricots, pineapple and mango jump out of the glass with subtle floral notes behind. The palate is sweet but juicy and ripe with bags of peachy fruit and enough acidity to leave you reaching for more.</i>			
Chateau filhot, 2eme Cre classe Sauternes	2003	51.00	12.95
<i>The wine exhibits a vibrant golden colour and exudes wonderful perfume of wild flowers, ripe peaches, apricot and orange peel. On the palate it is beautifully balanced, has a pleasant creamy texture and a long complex finish.</i>			
Pedro Ximenez Viejo, Hidalgo	NV	58.95	13.25
<i>Sun-dried Pedro Ximenez grapes are used for this luscious concoction. Concentrated and full this wine exhibits irresistible flavours of sweet prunes and raisins.</i>			
Ribeauville Pinot Gris Vendanges Tardive	2006	64.95	
<i>Explosion in the nose but with finesse and complexity. Smoked, overripe and botrytis nose. A round powerful and long lasting sensation. Fig and confit apricot aromas.</i>			

Cappuccino, Filter Coffee, Espresso, Tea

Served with Chocolates from the Bon-Bon Tree

From 2.80

RICHARD *Phillips*
CHAPEL DOWN