



DESSERT MENU

Gin Posset
tonic cubes, lime & elderflower biscuit
£9.50

Pimm's o'clock Jelly
cherry & cherry brandy ice cream
£9.50

Peach Melba
raspberry panna cotta, marmalade & ginger ice cream
£9.50

Chocolate & Dorset Sea Salt Tart
brown bread ice cream
£9.50

Cheese Selection
Black bomber cheddar, Kentish blue, Winslade, Cornish Yarg
Kentish crackers, apple, pear, date & cognac chutney
£16.95
50ml Taylors Tawny £5.50

Ice Cream & Sorbets
£7.50
Ice cream: Vanilla / Chocolate / Marmalade & Ginger
Sorbets: Cherry / Coconut / Mango

Chapman's Espresso Martini
Chapel down vodka, kahlua, espresso, sugar syrup
£10.95

Chapman's Grasshopper
Creme de menthe, creme de cacao, cream
£10.95

COFFEE

Espresso	£2.40
Double Espresso	£2.70
Americano	£3.00
Cappuccino	£3.50
Latte	£3.40
Flat White	£3.60
Liquor Coffee	£8.50
Add Truffles	£3.00

TEA

English Breakfast Tea	£3.20
Bamboo and Camomile Tea	£3.20
China Sencha Green Tea	£3.20
Jasmine Huang Shan Ya Tea	£3.20
Fresh Mint Tea	£3.20
Hot Chocolate	£3.70

SWEET WINE

100ml BOTTLE

<p>Domaine de Grange Neuve Monbazillac, France 500ml With its luscious flavours of marmalade and ripe nectarine this puts many pricier wines from neighbouring Sauternes to shame.</p>	8	35
<p>Botrytis Semillon, Hunter Valley, Australia 375ml Pure waves of tropical fruit, lifted with zesty freshness of cumquat & orange peel, hints of honeysuckle.</p>		54