

The Goudhurst Desserts

TO FINISH

Toffee apple sticky toffee pudding, spiced rum toffee sauce, vanilla ice cream	9.00
Pumpkin spiced meringue pie, coffee ice cream	9.00
Chocolate brownie, vanilla ice cream, blueberry compote (vg) (gf)	9.00
Chocolate fondant, orange sorbet & chocolate soil	9.00
Apple & blackberry crumble, vanilla ice cream (ve)	9.00
Selection of local cheese, crackers & chutneys	12.00
Selection of ice creams or sorbets	6.00

AFTER DINNER DRINKS

Chateau Briatte Sauternes, 50ml	5.00
Corney & Barrow Ruby Port, Pinhão, Portugal, 75ml	3.50
Espresso Martini	12.00
Amaretto Sour	12.00
Chambord Bramble	12.00
Passionfruit Martini	12.00
Old Fashioned	12.00
Classic Negroni	12.00

COFFEE

Latte	3.75
Cappuccino	3.75
Flat white	3.75
Americano	3.25
Macchiato	3.25
Espresso	2.75
Double espresso	3.25
French press	3.25

TEAS & HOT CHOCOLATE

English breakfast tea	3.00
Speciality tea	3.50
Hot chocolate	4.00

www.thegoudhurstinn.com | [@thegoudhurstinn](https://www.instagram.com/thegoudhurstinn)

If you suffer from allergies, please let a member of staff know before ordering.
We offer gluten-free and vegan options. Gluten-free bases & vegan cheese available.
A discretionary service charge of 10% will be added to your bill.

