

WINTER AT THE GOUDHURST INN

DESSERTS

- Toffee apple sticky toffee pudding, toffee sauce, vanilla ice cream **9.00**
- Salted caramel & chocolate cheesecake, chocolate crumb, caramel sauce **9.00**
- Apple & blackberry crumble, vanilla ice cream (ve) **9.00**
- Winter berry trifle cake, shortbread crumb, raspberry sorbet **9.00**
- Chocolate hazelnut brioche bread & butter pudding, orange custard **10.00**
- Selection of local cheese, crackers & chutneys **12.00**
- Selection of ice creams or sorbets **6.00**

AFTER DINNER DRINKS

- Chateau Briatte Sauternes, France (50ml) **5.00**
- Corney & Barrow Ruby Port, Pinhão, Portugal (75ml) **3.50**
- Corney & Barrow, Tawny Port, Portugal (75ml) **8.50**
- Burnt Faith Brandy **4.50**
- Cotswolds Whiskey Cream (50ml) **5.00**
- Bankhall Malt Whiskey **5.50**
- Negroni **11.00**
- Old Fashioned **11.00**
- Espresso Martini **11.00**
- Amaretto Sour **11.00**

WINTER WARMERS

- Liqueur coffee; espresso, brown sugar, cream **8.00**
- Hot chocolate - with a touch of indulgence **8.00**
- Select from Burnt Faith Brandy, Cotswolds Whiskey Cream, Bankhall Malt Whiskey or Two Drifters Spiced Rum*

COFFEE, TEA & MORE

- Latte **3.75**
- Cappuccino **3.75**
- Flat white **3.75**
- Americano **3.25**
- Macchiato **3.25**
- Espresso **2.75**
- Double espresso **3.25**
- English breakfast tea **3.00**
- Speciality tea **3.50**
- Hot chocolate **4.00**

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