

WINTER AT THE GOUDHURST INN

DESSERTS

- Toffee apple sticky toffee pudding, toffee sauce, vanilla ice cream **9.00**
Baileys & white chocolate cheesecake, honeycomb ice cream (gf) **10.00**
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 & spiced chutney (gfo) **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 **12.00**
Old Fashioned **12.00**
Espresso Martini **12.00**
Amaretto Sour **12.00**

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

www.thegoudhurstinn.com | @thegoudhurstinn

*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.*