

WINTER AT THE GOUDHURST INN

DESSERTS

- Port poached pears, vanilla ice cream (veo/gf) **10.00**
- Chocolate & salted caramel cheesecake, honeycomb ice cream (gf) **10.00**
- Apple & cinnamon crumble, vanilla ice cream (veo/gf) **9.00**
- Chocolate hazelnut bread & butter pudding, orange custard **10.00**
- Selection of local cheese, crackers & spiced chutney **12.00**
- Selection of ice creams or sorbets **7.00**

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**
- 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**

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.
A discretionary service charge of 10% will be added to your bill.*