

# SUMMER AT THE GOUDHURST INN

## DESSERTS

Summer berry Eton mess (gf) **9.00**

Salted chocolate ganache with Kentish cherries (gf) **9.00**

Roasted fig, honey & frangipane tart, clotted cream ice cream **9.00**

Affogato **6.00**

Selection of ice creams or sorbets (veo/gf) **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**

## INDULGENT HOT DRINKS

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](http://www.thegoudhurstinn.com) | @thegoudhurstinn

*If you are sitting in the garden, we kindly ask you order your food and drink at the bar.*

*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.*