

AUTUMN

AT THE GOUDHURST INN

DESSERTS

- Pear & almond tart, clotted cream ice cream **9.00**
- Kentish apple & blackberry crumble, custard (veo) **9.00**
- Chocolate, hazelnut & sea salt delice, coffee ice cream **10.00**
- Buttermilk panna cotta, blackberry sorbet, blackberries **8.50**
- 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 | 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 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.