

# WINTER AT THE GOUDHURST INN

## DESSERTS

- Traditional Christmas pudding, Baileys custard (gfo) **10.50**  
Cinnamon & nutmeg rice pudding with mulled pear compote (gf) **10.00**  
Kentish apple & blackberry crumble, custard (veo) **9.00**  
Stem ginger & clementine cheesecake, cranberry compote & gingerbread crumb **10.00**  
Warm chocolate brownie, rum & raisin ice cream, chocolate & honeycomb crumb (gf) **10.50**  
Affogato **6.00**  
Selection of ice creams or sorbets (veo/gf) **7.00**  
Cheese board **11.00**

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

[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.*