

WINTER AT THE GOUDHURST INN

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream **10.00**

Baked vanilla rice pudding, spiced sugar, blackberry compôte (gf) **10.00**

Winter fruit crumble, warm custard (veo) **9.00**

Warm chocolate brownie, vanilla 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 **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**

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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.