

Journeys Homemade Crunchie, Salted Caramel, Honey Roasted Peanuts Vanilla Ice Cream (D,Sy,P,E)	£8.99
Poached Sussex Plums, Vanilla Cremeux, Toasted Almonds, Sablé Biscuit, Cherry Sorbet (D,G,E)	£8.99
Homemade Orange Chocolate Éclair, Chocolate Ganache, Tonka Bean Crème Pat, Orange Gel (D,G,E)	£9.25
Le Fromage; A plate of 3 carefully selected British Cheeses (D,G)	£12.50
Cheese Course ; Baked Perlas Blue Cheese, Journeys Crumpet, Honey and Crispy Walnuts (D,G,N,Sy)	£9.99
Coffee And Petit Fours ; Any hot drinks of your choice served with our Homemade Vanilla Fudge And Dark Chocolate Truffles (SY,D)	£7.75

Post Dinner Cocktails

Pick your Sour! Please choose from Whisky, Gin, Amaretto or

Spiced Rum	£9.99
Side Car: Brandy, Cointreau Lemon Juice	£10.25
Journeys Mai Tai: White and Dark Rum, Orange liqueur, Hazelnut Syrup	£10.50
White Russian : Vodka, Coffee Liqueur, Fresh Cream	£10.99

Coffee

Espresso	£2.90
Cappuccino	£3.25
Latte	£3.25
Flat White	£3.25
Americano	£3.25
Coffee Liqueur	£9.99

Tea

English Breakfast	£2.90
Earl Grey Classic	£2.90
Traditional Masala Chai	£2.90
White Jasmine Dragon Pearls	£3.20
Coconut Cream Rooibos	£3.20
Jade Green	£2.90
Decaf Jasmine Minhou	£3.20
Peppermint	£3.20

Digestive 25ml £5.50 / 50ml £9.00

Walnut Nocino, Pleasant Land Amaretto, Limoncello, Bailey, Brandy, Cointreau, Tequila
Rose, Calvados, Kahlua

Some of our dishes contain the following allergens: C-Celery, Cr - Crustaceans, D - Dairy,
E - Eggs, F - Fish, L - Lupin, Mo - Mollusc, M - Mustard, N - Nuts, P - Peanuts, SS -
Sesame seeds, Sy - Soya, S - Sulphur, G - Gluten