

FINDON MANOR

Desserts

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| Ginger sponge pudding, ginger sauce, fresh cream | 7.50 |
| Apple & pear crumble, vanilla custard | 7.50 |
| English blackberry bramble Mille-feuille, Caroline's Dairy vanilla ice cream | 7.50 |
| Sussex banoffee tart, fresh banana, caramel, whipped cream, chocolate flakes | 7.50 |
| Rich chocolate & amaretto torte, vegan vanilla ice cream (Vg) | 7.50 |
| Caroline's Farm ice -creams & sorbets - 3 scoops | 6.50 |

Ice cream *Vanilla, strawberries & cream, chocolate, toffee & honeycomb, rum & raisin, rhubarb, stem ginger, mint choc chip.*

Sorbets - *Raspberry, lemon, or mango*

English cheese plate with an assortment of three cheeses served with biscuits, red onion & sloe gin chutney, celery & grapes & artisan breads for one person **8.25**
for two people **12.00**

Dessert Wine

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|--|-------------|--------|--------------|
| The Ned Noble, Sauvignon 2019, | New Zealand | 37.5cl | 25.00 |
| Castelnau de Suduiraut Sauternes 2016 | France | 37.5cl | 35.00 |
| Luis Felipe Edwards late harvest viognier sauvignon 2019 | France | 37.5cl | 19.95 |

Digestifs ^{25ml}

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|-------------|------------|-------------|-------------|---------------|-------------|
| Courvoisier | 4.0 | Benedictine | 3.95 | Grand Marnier | 3.95 |
| Calvados | 4.5 | Baileys | 3.95 | Amaretto | 4.0 |
| Limoncello | 4.0 | Armagnac | 5.0 | Fernet Branca | 4.5 |

Hot drinks

Liqueur coffees – Irish whiskey, Tia maria, Drambuie, Baileys **8.50**

Americano **3.25** | Cappuccino **3.75** | Latte **3.75** | Flat White **3.75** | Mocha **4.0**
Hot chocolate **4.00** | Loose leaf tea pot **3.5** *English Breakfast, Earl Grey, Moroccan Mint.*

*Should you fancy something specific please let us know & we will do our best to oblige.
Please tell us if you have any allergies. 12.5% service charge added to all bills.*



MENU



relax | rest | dine