

WALMER CASTLE

FREEHOUSE EST. 1845

Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream (V) £9.5

LEMON & LIME CHEESECAKE, candied citrus peel, berry compote (V) £9.5

BLACKBERRY MESS, British blackberries, meringue, cream, mint (V) (Gf) £9

CHOCOLATE FUDGE BROWNIE, vanilla ice cream (V) (Gf) £9

AFFOGATO, vanilla ice cream, espresso (Gf) (V) £8 (*Add Idle Assembly Rum* £12.5)

A SELECTION OF JUDE'S ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg) £3 per scoop

salted caramel, vanilla, chocolate, vegan vanilla | green apple, raspberry, lemon

ENGLISH CHEESEBOARD, Pitchfork cheddar, Northern blue, Chevre, quince jelly, grapes, artisan crackers (Av. V)
(Av. Gf) £14

ESPRESSO MARTINI, vodka, Kahlua, fresh ground coffee £12.5

A selection from Harris Vintners

(please ask the team for a full list)

(35 ML)

LOUIS ROQUE, LA VIELLE PRUNE £11

LOUIS ROQUE, LA VIELLE NOIX £10

PAUL GIRAUD, NAPOLEON £14.5

HORS D'AGE, MEDAILLE D'ARGENT PARIS 2014 £15

A small selection of our most popular pudding wines, ports and digestifs (please ask for our drinks list for the full range)

Pudding Wines (75ml)

ROYAL TOKAJI, Late Harvest, Hungary 2017 £12

SAUTERNES, Castelnau de Suduiraut, France 2015 £12

PASSITO SAGRANTINO DI MONTEFALCO, Italy 2017 £18.5

Port (100ml)

GRAHAM'S 10 years old £15

Digestif (25ml)

Grappa

GRAPPA DI BASSANO £8

GRAPPA DI AMARONE £10

V: Vegetarian Vg: Vegan Gf: Gluten free

Av. Gf / Vg: Available Gluten free / Vegan please ask your server

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.