



Our menus change regularly to reflect the season and availability of produce, so should be regarded as examples of our offer. Please contact us for further information or to discuss any special dietary requirements

Dessert Menu

- Homemade Apple and almond tart with double cream
- VeganPerks maple and pecan slice with dairy-free ice-cream (vg)
- Ice-cream sundae
- Summer fruits with crepes and vanilla ice cream
- Chocolate tart with chocolate ice cream
- Maple plum crumble with custard

£4.95 each

- Kentish cheeseboard - choose 3 from:
 - **Ashmore farmhouse** (Cheesemakers of Canterbury) - a traditional hard cheese matured for 6 months with strong, nutty, earthy flavours
 - **Canterbury Cobble** (Cheesemakers of Canterbury) - a semi-hard cheese, with distinctive flavours, the rind adding to the strength
 - **Chaucer's** (Cheesemakers of Canterbury)– a camembert style soft cheese with a white edible rind, matured for 4 weeks
 - **Kelly's** (Cheesemakers of Canterbury)– an unusual hard goats cheese, a sweet white cheddar-like cheese made with traditional methods
 - **Kentish Blue** (Kingcott cheese) – lightly veined and creamy textured, matured for 3 months to give gentle, mellow blue flavours

£6.50

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not contain all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights approximate when uncooked. Written allergy information is available on request. 0317