



alfresco

BAR & RESTAURANT

AWARD WINNING ARTISAN ICE-CREAM

£4.95

Honeycomb crunch

Clotted Cream

Triple Chocolate

Rhubarb/ Gooseberry

Coffee and Kentish Cobnut Fudge (*contains nuts*)

Raspberry Sorbet

Sharing Party/Family Platter £8.50

A choice of four flavours served on a sharing fondue plate

HOMEMADE DESSERTS

£5.95 (unless otherwise stated)

A traditional Italian tiramisu made with a modern twist using crème pasticcera, white chocolate and Marsala mascarpone

Creamy cheesecake made with vanilla pod served with a fresh seasonal berry compote

Duo of chocolate terrine served with a dark chocolate ice-cream

Raspberry panna cotta served with fresh fruit coulis and raspberry sorbet

Lemon posset served with confit of lemons and fresh strawberries

Affogato of vanilla ice-cream served with a shot of Amaretto and strong espresso
– Simply Italian! 5.50

A selection of Jervalux Blue, Sardinian fresh Pecorino (primo sale), Provolone, Sussex Sister Sarah goat's cheese and Sussex Two Hoots Barkham Blue served with homemade caramelised onion chutney accompanied by cheese biscuits 7.95