

WALMER CASTLE

FREEHOUSE EST. 1845

Puddings

- STICKY TOFFEE PUDDING, salted caramel ice cream (V) £9
CHOCOLATE MOUSSE, Armagnac prunes, walnuts, crème fraîche (V) (Gf) £9
AFFOGATO, vanilla ice cream, espresso (V) £7.5
MULLED APPLE & BLACKBERRY CRUMBLE, vanilla ice cream (Vg) (Gf) £9
ENGLISH CHEESEBOARD, fig chutney, oat crisp (Gf) £14
A SELECTION OF ICE CREAMS AND SORBETS (V) (Av. Vg) £3 per scoop

*A selection from Harris Vintners
(please ask the team for a full list)*

(30 ML)

- LOUIS ROQUE, *LA VIELLE PRUNE* £10.5
LOUIS ROQUE, *LA VIELLE NOIX* £9.5
PAUL GIRAUD, *NAPOLEON* £14.5
HORS D'AGE, *MEDAILLE D'ARGENT PARIS 2014* £13.5
POIRE WILLIAMS, *EAU-DE-VIE* £9.5

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)

- SAUTERNES, Romer du Hatoy, France 2016 £10.5
ROYAL TOKAJI, Late Harvest, Hungary 2017 £12
PASSITO SAGRANTINO DI MONTEFALCO, Italy 2017 £14

Port (75ml)

- GRAHAM'S 10 years old £14

Digestif (25ml)

Grappa

- GRAPPA DI BASSANO £8
GRAPPA DI AMARONE £9.5

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.