

WALMER CASTLE

FREEHOUSE EST. 1845

ESPRESSO MARTINI, Sapling vodka, Kahlua, fresh ground coffee £13.5
RASPBERRY SGROPPINO, raspberry sorbet, Sapling vodka, Coates & Seely English sparkling wine £12.5

Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream (V) £9.5
WHITE CALLEBAUT CHOCOLATE MOUSSE, winter berries compote, orange shortbread (Av. Gf) £9.5
BRAMLEY APPLE CRUMBLE TO SHARE, cinnamon, Cornish clotted cream or vanilla ice cream (V) £12
AFFOGATO, vanilla ice cream, espresso (Gf) (V) (Av. Vg) £8
(add Havana 3 Yr £10)
A SELECTION OF DORSET GELATOS / SORBETS (Gf) (V) (Av. Vg) £3 per scoop
double chocolate, vanilla (Av. Vg), salted caramel/ raspberry ripple / raspberry, mango, lemon
ENGLISH CHEESEBOARD, Montgomery's cheddar, Cashel blue, Rosary goats' cheese, grapes, quince jelly,
dried apricot, artisan crackers (Av. V) (Av. Gf) £14

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 selection of pudding wines, ports and digestifs

Pudding Wines (100ml/bottle)

SAUTERNES, Castelnau de Suduiraut, France £14/£60
TOKAJI KÉSOI SZÜRETETLÉSÜ, Kikelet Late Harvest, Hungary 2023 £16/£70
CHATEAU D'YQUEM, 1ER GRAND CRU, CLASSÉ SAUTERNES, France 1997 £290

Port (100ml)

TAWNY 10Yr QUINTA do VALLADO £12
TAWNY 20Yr QUINTA do VALLADO £18
TAWNY 2007, QUINTA DA ROMANEIRA £26

Digestif (50ml)

Grappa

JACOPO POLI PO' MORBIDA GRAPPA £12
CAPOVILLA TABACCO £24

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.