

THE BRASSERIE

TO FINISH

Caramel pecan tart, orange cream, butterscotch sauce (GF)	6
Strawberry & summer berry Eton Mess	7
Lemon posset, lemon & basil jelly, house made shortbread	6.5
Sticky toffee pudding, stickier toffee sauce, caramelita ice cream	6.5

CHEF'S SIGNATURE 6.5

Chocolate mocha mousse, hazelnut biscotti

“All of my favourite flavours – Chocolatey, gooey & moreish, enjoy!”

MOLLIE FRANCIS – CHEF DE PARTIE,
MERCURE MAIDSTONE GREAT DANES

CHEESE

Long Clawson Stilton, Devonshire Castello Tickler Cheddar, red onion marmalade, walnut & celery salad, oat cakes	9
Cheeses with Goose Island IPA – highly recommended	12

ICE CREAM

MÖVENPICK
THE ART OF SWISS ICE CREAM

Movenpick ice cream 3 scoops: Caramelita, Blueberry Cheesecake, White Chocolate, Strawberry, Swiss Chocolate, Vanilla Dream or Mango & Passion fruit sorbet	6
Single scoop Movenpick ice cream or sorbet in a waffle cone	3

DESSERT MARTINIS

Espresso Martini – Ketel One vodka, espresso coffee, Kahlua, sugar	8
Apple Pie Martini – Ketel One vodka, Amaretto, Apple Schnapps, lime & cranberry	9
French Martini – Ketel One vodka, Chambord, pineapple	9

COFFEE

LAVAZZA
ITALY'S FAVOURITE COFFEE

Americano	3.3
Espresso	2.8
Double espresso	3.8
Cappuccino	3.5
Café latte	3.6
Macchiato	3.2
Hot chocolate	3.5
Hot chocolate, whipped cream and marshmallows	3.8

SPECIALITY TWININGS TEA

TWININGS

English Breakfast	3
Earl Grey	3
Gingerbread Chai Latte	3
Simply Sencha	3
Moroccan Mint with Rose	3
Super Fruity	3

(GF) Gluten free

EU Food allergen information contained within menu items is available via QR code or from a team member. It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate

