

Pallant Restaurant Dessert

DESSERTS

Sticky Toffee Pudding	£6
toffee crème anglais, apple fudge, apple compote, salted caramel ice cream	
Chocolate Torte	£6
hazelnut cream, white chocolate coated cherry, chocolate soil, cherry coulis	
Cranberry and Orange Pain Perdu	£6
honey roasted fig, double dairy ice cream, brandy soaked cranberries	
Honey and Whiskey Ripple Affogato	£5
ice cream from Caroline's Dairy of Sidlesham, topped with espresso coffee	
Chefs Cheese Plate	£7.50
selection of three of our favourite cheeses, with accompaniments	

DESSERT COCKTAIL

Bakewell tart Cocktail	£7.50
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DESSERT WINE

Moscatel Finca Antigua - La Mancha, Spain	£7.50
A mixture of concentration and freshness with orangey acidity and floral aromas, powerful and surprisingly sweet.	

PORT

Taylor's LBV	£4.50
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AFTER DINNER DRINKS

Limoncello	£4
Grappa	£3.50

Please ask for information on allergens and food intolerances before placing your order. Thank you.

A discretionary service charge of 10% will be added to your bill.
Gratuities are distributed equally amongst all members of staff.

Open for Lunch, Pre-Theatre and Dinner

Pallant Restaurant Digestifs

LIQUEURS, COGNAC & ARMAGNACS

Hine VSOP	from £3.80
Janneau Grand Armagnac VSOP	
Disaronno	
Tia Maria	
Cointreau	
Baileys	
Sambuca	
Gordon's Sloe Gin	

LIQUEUR COFFEES

Irish Coffee	All £6.00
Baileys Coffee	
Napolean	

COFFEES & HOT CHOCOLATE

Selection available	from £1.80
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POT OF TEA & INFUSIONS

Selection available	from £2.40
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