# THE TICKLED TROUT

### **DESSERTS**

Key Lime pie cheesecake, lemon sorbet (v, gf) 11.00

Apple & rhubarb crumble, fresh custard (ve, gf) 9.00

White chocolate mousse, honeycomb ice cream, honeycomb, milk chocolate 10.00

Elderflower crème brûlée, shortbread **10.00** 

Sticky toffee pudding, toffee sauce, homemade custard (v) 10.00

Kentish cheese plate, crackers, grapes, celery, chutney (v) 14.00

3 scoops of Hackney Gelato ice cream or sorbet (gf/ve) 9.00

#### AFTER DINNER DRINKS

Chateau Briatte Sauternes, France (50ml) 5.00

Corney & Barrow Ruby Port, Pinhão, Portugal (75ml) 3.50

Corney & Barrow, Tawny Port, Portugal (75ml) 8.50

Burnt Faith Brandy (25ml) 4.50

Baileys (50ml) 5.00

Bankhall Malt Whiskey (25ml) 5.50

Negroni 12.00

Old Fashioned 12.00

Espresso Martini 12.00

Amaretto Sour 12.00

#### INDUIGENT HOT DRINKS

Liqueur coffee; espresso, brown sugar, cream 8.00

Hot chocolate - with a touch of indulgence  $\bf 8.00$ 

Select from Burnt Faith Brandy, Baileys, Bankhall Malt Whiskey or Two Drifters Spiced Rum

## COFFEE, TEA & MORE

Latte 3.75
Cappuccino 3.75

Flat white 3.75

Americano 3.25

Macchiato 3.25

Espresso 2.75

Double espresso 3.25

English breakfast tea 3.00

Speciality tea **3.50** 

Hot chocolate 4.00

#### www.thetickledtrout.com | @thetickledtroutmaidstone

If you suffer from allergies, please let a member of staff know before ordering.

We offer gluten-free and vegan options.

A discretionary service charge of 10% will be added to your bill.