



SUMMER PUDDING MENU

Dark, flourless chocolate cake with black cherry crème fraiche £7

Vegan Eton mess: strawberries & raspberries with cashew cream £7

Elderflower lime tart, Speakeasy limoncello ice cream £7

Lavender and honey crème brulee with a honeycomb crunch £7

Gooseberry & almond loaf, lemon thyme syrup, Greek yoghurt £7

Seasonal ice creams £6

Summer sorbets £6

Sussex camembert, Brighton blue, Kentish cheddar, grapes, apple chutney, water crackers £8

TMH GOLD TOP CHEESE BOARD

Cow, sheep, goat & blue cheeses, fruit & nuts, frozen grapes,
fruit chutney, water biscuits & crackers, port shots
£10/person (minimum 2 people)



DEBONAIR TEA

BUILDERS' BREW £2

A gutsy, malty blend of Kenyan and Assam teas for those moments when only a 'proper cup of tea' will do.

EXTREME EARL £2

The finest organic Ceylon orange pekoe black tea scented with exquisite organic bergamot oil for an exceptional tea drinking experience.

YUNNAN GREEN £2

Green tea from the Yunnan province in South Western China. Smooth and full-bodied, this distinctive, easy drinking green tea is gently reviving.

DREAM ON £2

A herbal blend of honeybush, chamomile, lavender, lemon balm and rose petals which combine to create a beautifully relaxing cup.

JUICY GINGER £2

A sweet, comforting ginger and fruit infusion. Warming, vibrant and vitamin rich, it's just the ticket to sooth and revive.

RYE BAY COFFEE

Espresso £1.90 / £2.20

Americano £2.20

Latte £2.50

Cappuccino £2.50

Hot Chocolate £2.50

Babycino 50p

