

## Puddings @ The Squirrel – £6.50

### Banoffee Pie

Our own twist on a classic Sussex creation

(biscuit base layered with toffee sauce, fresh bananas and whipped cream)

### Warm Chocolate Brownie

(served with cream or ice cream)

### Sticky Toffee Pudding

(served with clotted cream)

### Seasonal Crumble

(served with ice cream, cream or custard)

### Vegan Crumble

(served with vegan ice cream)

### Crème Brulee infused with Cointreau

(served with a fruit compote & homemade orange short bread fingers)

### Homemade Cheesecake of the Day

(served with cream, clotted cream or ice cream)

### 3 Scoops of Ice Cream – £5.50 Or £2.00 per scoop

(vanilla, double chocolate chip, honeycomb, salted caramel or strawberry)

### Ice Cream Soda £3.00

(scoop of ice cream served in cream soda with hundreds & thousands & strawberry sauce)

### Our own Cheeseboard – £ 8.50

Harlech Horseradish, Camembert, Sussex Blue & Sussex Cheddar

(served with pickles and crackers)

\*cheeses subject to change

### After Dinner Tipples

Muscat de Rivesaltes 50ml £6

Taylors LBV Port 50ml £4.50

### The Squirrel's Coffee Bar

Americano £2.50, Cappuccino £2.80, Latte £2.80, Single Espresso £2.50 Double Espresso £2.80, Hot Chocolate £2.80 (topped with marshmallows)

Pot of Tea £2.00, Fruit Teas £2.00, Herbal Teas £2.00

Selection of Liqueur Coffees £6.50

Oat Milk available

Please advise your server of any allergies or dietary needs