

Room for more...

Desserts

Cocktails - 10

Espresso Martini

Rich, indulgent & creamy.

Dark & Stormy

Rum, fresh lime & ginger.

Elderflower & Limoncello Spritz

Prosecco, elderflower & limoncello

Ask for our full range

New York Baked Vanilla Cheesecake V

With ginger crumb, chocolate sauce **8.50**

Sticky Toffee Pudding V

Chocolate soil, toffee sauce & vanilla ice cream **8.50**

Irish Cream Tiramisu V

Classic coffee dessert with plenty of baileys! **8.50**

Cinnamon Apple Crumble V

Buttery almond crumble, with spiced cinnamon apple. Served with Ice cream or vanilla custard. **8.00**

Sweet Treat Trio

Homemade chocolate brownie & tempting chocolate sauce.

8.00

The classic Victoria Sponge.

An indulging toffee doughnut.

Chocolate & Coconut Tart VE

Chantilly cream, chocolate & chilli sauce, in a light pastry tart. **8.95**

Ice Cream Selection V/VE/GF

Choose from classic vanilla, salted caramel, chunky chocolate, strawberry or our vegan coconut ice cream. **2.25 per scoop.**

Sussex Cheese Board V/GFA

Local artisan breads & biscuits, chutney, grapes & celery. **11.00**

Coffee & Tea

Americano 3.25

Latte 3.50

Espresso 2.50

Coffee Liqueur 9.00

Selection of tea 2.50

Ask the team for our selection.

Flat white 3.50

Cappuccino 3.50

Milk alternatives — Oat / Soya

All our produce is cooked fresh in the kitchen using local suppliers. Please let a member of the team know if you have any allergens or dietary requirements. Our chefs cook each meal to order allowing us to cater for most allergens.

V - Vegetarian / VE - Vegan / GF - Gluten free / GFA - Gluten free available

The Talbot

Cuckfield

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