

## desserts

Homemade bakewell tart, clotted cream	7.00
Baileys & toffee creme brulee, caramelised banana	7.00
Profiteroles, cointreau cream, milk chocolate sauce, hazelnuts	7.00
Apple crumble cheesecake, apple puree, shortbread crumbs	6.00
Lemon drizzle polenta cake, vanilla custard GF	6.00
Local cheese platter; Sussex Mayfield, Brighton Blue, Alsop & Walker Sussex Camembert, caramelised onion chutney, quince jelly (subject to availability & change)	8.00
Homemade ice cream & sorbet. Choose from; vanilla, chocolate & hazelnut, stem ginger, pistachio, strawberry & meringue, mango & passionfruit sorbet	(3 scoops) 6.00
Affogato; vanilla ice cream with a robust, piping hot espresso	4.00

## bean brews & infusions

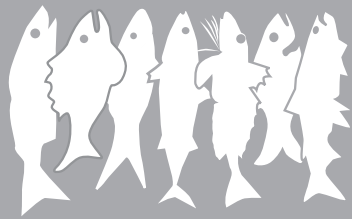
Espresso	2.10	Mocha	2.90
Double Espresso	2.60	Hot Chocolate	2.90
Cafe Cortado	2.30	Floater	2.70
Americano	2.20	Liqueur Coffees	5.30
Cappuccino	2.60	Earl Grey Tea	2.20
Latte	2.60	Tea	2.10
Flat White	2.70	Herbal & Fruit Teas	2.30
Machiato	2.30	Fresh Mint Tea	2.40
Hot milk, honey & cinnamon	2.20	Iced Coffee	2.50

## dessert cocktail

Espresso martini; espresso shot, absolut, kahlua, sugar syrup	9.00
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## dessert wines

	125ml glass	Bottle
Mitchells Noble Botrytis Semillon	7.00	18.00
A great, full-on, late harvest sweetie with a silky texture and excellent balance. Intensely concentrated tropical fruit flavours dance on the mid-palate.		
Real Tesoro Pedro Ximenez Sherry 70cl - Spain	7.00	30.00
Pedro Ximenez is of a dark oak colour, very rich due to its sugar level, exquisite in its variety and strong raisin flavour. Smooth and velvety in the mouth with a long after taste, with an intense and fruity aroma.		



SEVEN FISH  
*canteen · bar · grill*  
simple honest food and drink  
SERVICED APARTMENTS

from breakfast to bedtime

