

desserts

Homemade treacle tart, clotted cream	6.00
Baileys & toffee creme brulee, caramelised banana	6.00
Whiskey soaked trifle	6.00
White chocolate & ginger cheesecake, stem ginger compote	7.00
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)	9.00
Homemade ice cream & sorbet. Choose from; vanilla, chocolate, salted caramel & peanut, mint choc chip, black cherry, 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

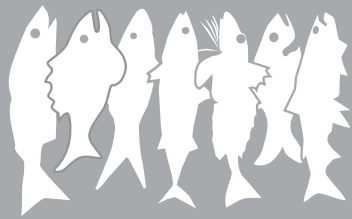
Soya mik 50p extra Coffee Syrups; Vanilla, Caramel, Hazlenut 50p extra

dessert cocktail

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

	125ml glass	Bottle
Muscat de Saint-Jean de Minervois	7.00	18.00
Sweet and punchy with apricots and peaches leading the fruit. Notes of honey and lemon join in on the rich and sticky 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

