

CHAMBERS

BISTRO

— DESSERT MENU —

Vegan raspberry and chocolate torte

with a mixed berry compote

£8.50

Seasonal Crumble

with vanilla ice cream

£7.95

Chambers Eton mess

£7.75

Apple tarte tatin

with chantilly cream

£8.25

Affogato

Vanilla ice cream served with a shot of espresso

£6.50

Lemon Affogato

Lemon sorbet served with a shot of Limoncello

£7.50

Classic Crème Brûlée

£7.95

Frozen Brandy 'Zander'

Brandy, dark creme de cacao, a splash of Kahlúa blended with vanilla ice cream

£10.50

Selection of Ice Creams and Sorbet

A choice of one, two or three scoops

£2.50 – £3.50 – £4.50

Sussex Cheese Board

served with quince jelly, red onion chutney and grapes

£10.95

An optional discretionary 10% service charge will be added to your bill.
Please let us know if you have any allergies.

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— AFTER DINNER DRINKS —

Bulas Ruby Port

100ml

£5.00

Bulas Reserve Chilled White Port

100ml

£7.00

Bulas Tawny Port

100ml

£10.00

Micaela Pedro Ximenez

100ml

£8.00

Blandys Duke of Clarence Madeira

100ml

£7.00

Grasshopper

White creme de cacao, creme de menthe and cream

£10.50

White Russian

Vodka, kahlua blended with cream and milk

£10.50

Espresso Martini

*Kahlua, vodka & double espresso, or with a
Chambers' twist with a splash of Baileys*

£10.50

Liqueur Coffees

*A choice of Irish Whiskey, Tia Maria, Dark Rum,
Cointreau, Baileys, Brandy etc.*

£8.75

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