



The Powell
Eat | Drink | Sleep

Homemade Desserts

Chocolate Fondant | £6.50

Chocolate Sauce, Vanilla Bean Ice-cream, Pistachio Crumb (G)

Dark & White Chocolate Brownie | £5.95

Salted Caramel Ice-cream, Peanut Brittle (G)

Very Berry Granola Topped Crumble | £5.95

Vanilla Ice-cream or Double Cream (GF)

Lemon Meringue Cheesecake | £6.25 (G)

Choice of Ice-cream/Sorbet | £1.75 per scoop

(Please Ask Your Server For Today's Ice-creams)

The Powell's Cheeseboard

Cheese Platter Consisting of 4 Cheeses with Artisan Millers Crackers, The Powell's Homemade Chutney, Grapes, Celery & Apple. (GFO) | **£7.95**

The platter includes:

1. Brighton Blue

An open textured creamy blue cheese. The cheese is naturally rinded and increases in strength quite dramatically as it matures.

2. Goats Cheese

A unique earthy flavour. This distinctive tang and aroma grows robust and bold as it ages. This cheese has been matured for four months.

3. French Brie

A soft cow's-milk cheese named after Brie, the French region from which it originated. It is pale in colour with a slight greyish tinge under a rind of white mould.

4. Mature Cheddar

A cloth bound, raw milk cheddar, matured for a year. Big, powerful flavours, fruit driven, that immediately fills the palate and leaves a long complex aftertaste.

Hot Drinks

Tea | **£1.80** Hot Chocolate | **£2.50** Espresso | **£1.60**

Liqueur Coffee | **£4.50** Cappuccino | **£2.30** Mocha | **£2.80**

Americano | **£2.00** Latte | **£2.40** Herbal Tea | **£2.30**

Flat White | **£2.30** Decaffe Coffee | **£2.20** Flavoured Syrup | **£0.60**