



The Powell

Eat | Drink | Sleep

Homemade Desserts

Lemon Cheesecake | £6.25

Strawberry Coulis, Poached Strawberries, Micro Basil (G)

Powell's Marathon Bar | £6.50

Chocolate Sauce, Salted Caramel Ice-cream, Peanut Powder (GF)

Dark & White Chocolate Brownie | £5.95

Vanilla Ice-Cream, Pistachio Crumb (G)

Wild Berry Pavlova | £5.75

Mixed Berries, Chantilly Cream, Lemon Balm (GF)

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