

DESSERTS

Rhubarb crème brulée with ginger crunch sable £7.5

Lemon meringue tart with raspberry coulis £8

White chocolate & raspberry cheesecake with honeycomb £8

Sticky toffee pudding, salted toffee sauce & vanilla ice cream £7.5

Belgian double chocolate brownie, vanilla ice cream & chocolate sauce (Gf) £8

Selection of Marshfield farm ice creams (Gf) 150kcal or sorbet of the day (Ve)
2 scoops £4.5 / 3 scoops £6

British cheese selection with seasonal chutney, crackers & grapes £9.5

MINI DESSERTS & COFFEE - ALL £6

With your choice of hot drink (excludes liqueur & boozy options). Proudly served with Moonroast small batch coffee, roasted in the heart of rural Hampshire.

Chocolate brownie with sauce (Gf)

Sticky toffee pudding with sauce (Gf)

Homemade chocolate truffles

(V) Vegetarian (Ve) Vegan (Gf) Gluten Free

Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering. Substitutions are available to support dietary needs.

DESSERT WINES & DIGESTIFS

Sauternes Les Garonelles Lucien *125ml* £10.95

Moscato d'Asti Moncucco DOCG Fontanafredda *125ml* £8.25

LBV Port Quinta do Crasto *50ml* £4.2

Taylors 10 year old Port *50ml* £4.2

Remy VSOP *25ml* £5.8

AFTER DINNER COCKTAILS

Espresso martini £9

Old Fashioned £8.5

Pornstar Martini £9