



DESSERTS

STICKY TOFFEE PUDDING, salted toffee sauce, vanilla ice cream 7.95 (GF)
20p is donated to the Burnt Chef Project

BELGIAN DOUBLE CHOCOLATE BROWNIE, chocolate sauce,
vanilla ice cream 7.95

ROASTED PINEAPPLE, maple & rum glaze, vegan vanilla ice cream,
toasted cashews 7.50 (VE) (GF)

BAKED ALASKA, blackcurrant sorbet, raspberry coulis,
vanilla ice cream, meringue 8.50

NUTMEG CUSTARD TART, plums 7.95

BRITISH CHEESES, quince jelly, crackers, granny smith apple 12.50

SELECTION OF MARSHFIELD FARM ICE CREAMS (V) OR SORBET OF THE DAY (VE) (GF)
Clotted cream vanilla | Chocoholic heaven | Succulent strawberry | Salted caramel
2 scoops 4.50 / 3 scoops 6.00

MINI DESSERTS & COFFEE – ALL 6.25

*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 chocolate sauce

STICKY TOFFEE PUDDING with salted toffee sauce (GF)

(GF) GLUTEN FREE

(V) VEGETARIAN

(VE) VEGAN

(☆) VEGAN ALTERNATIVE

*Adults need around 2000kcal a day. 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.*

HOT DRINKS

*Proudly served with Moonroast small batch coffee,
roasted in the heart of rural Hampshire.*

Americano 3.00
Cappuccino 3.50
Espresso 2.50 / 3.00
Latte 3.50
Flat white 3.30
Macchiato 3.00
Tea 2.75
Specialist tea 3.00
Mocha 3.75
Hot chocolate 3.50

LIQUEUR HOT DRINKS

Amaretto or Baileys Latte 6.95
Cointreau or Baileys hot chocolate 6.95
Liqueur coffee 7.50
*choose from: Jameson, Glenlivet, Janneau Armagnac,
Amaretto, Tia Maria or Havana Club*

AFTER DINNER COCKTAILS

Espresso Martini 9.00
Old Fashioned 9.00
Pornstar Martini 9.50