

DESSERTS

Winter fruit, hazelnut & cinammon crumble with vanilla ice cream (VE*) ± 8.50

Chocolate fondant & salted caramel Ice cream £8.50

Sticky toffee pudding with toffee sauce & vanilla ice cream ± 8.75

Chocolate brownie, chocolate sauce & vanilla ice cream £8.75

Caramilised Bread & butter pudding with crème Anglais £7.50

Afogato £4.95 VE* // Boozy Afogato £9.20 VE*

Selection of British cheeses & biscuits £13.50

Smidgen of Cheese & glass of port £8.75

Selection of marshfield farm ice creams or sorbet of the day Clotted cream vanilla | Chocoholic heaven | Succulent strawberry | Salted caramel

2 scoops 4.75 / 3 scoops 6.50

Mini desserts & coffee – all 6.50 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 or Sticky toffee pudding with salted toffee sauce





HOT DRINKS

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

Americano 3.20 | 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

LIQUER HOT DRINKS

Amaretto or Baileys Latte 6.95 | Cointreau or Baileys hot chocolate 6.95 | Liqueur coffee 7.50

choose from: Jameson, Brandy, Scottish whisky, Amaretto, Kahlua or Dark rum

AFTER DINNER COCKTAILS

Espresso Martini 9 | Pornstar Martini 9.50 | Old Fashioned 9

(V) VEGETARIAN

(VE) VEGAN

(VE*) VEGAN ALTERNATIVE

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.



SCAN FOR ALLERGENS

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks.