

DESSERTS



SINCE 1594

ALL £7.50

ORANGE & CINNAMON POSSET \vee \otimes Cinnamon shortbread & clotted cream

WINTER SPICED CHEESECAKE \vee On a gingernut base, with cherry compote & ice cream

STICKY TOFFEE PUDDING \vee Served with custard or ice cream

TWISTED FRUIT SALAD \vee \otimes \heartsuit Milk chocolate cup, filled with tropical fruit & vanilla ice cream

WHITE CHOCOLATE BREAD & BUTTER PUDDING \vee \otimes Served hot with custard or ice cream

TWICE COOKED APPLE & BERRY CRUMBLE \vee Topped with crushed almonds, served with custard or ice cream

NEW FOREST ICE CREAM & SORBET

2 SCOOP £4, 3 SCOOP £6

Vanilla, Strawberry, Chocolate, Salted caramel, Mango Sorbet, Raspberry Sorbet

REGIONAL CHEESE PLATTER

3 CHEESE £10, 4 CHEESE £13

MATURE CHEDDAR, WEST COUNTRY BRIE, RED LEICESTER, STILTON

Artisan biscuits, celery, apple, grapes, unsalted butter

LIQUEUR COFFEE

ALL £9

IRISH (JAMESON)

FRENCH (GRAND MARNIER) ITALIAN (DISARONNO)

PARISIENNE (COURVOISIER) CALYPSO (TIA MARIA)

\otimes = Gluten free option available. \heartsuit = Vegan option available. \vee = Suitable for Vegetarians

Please speak to your server if you have any dietary requirements. Please be aware that due to the nature of our kitchen, we cannot guarantee that any of our dishes made in house are completely free of any of the 14 recognised allergens. All prices are in GBP and include VAT at the current rate.