



Sweet Treats

Pain Perdu V	£12
Honey Ice Cream, Blood Orange Gel	
Passion Fruit Entremet G.F	£12
Black Sesame, Mango Gel	
Dark Chocolate Fondant V	£12
Yoghurt Sorbet	
Burnt Basque Cheesecake V	£12
Mix Berry Compote, Blackberry Sorbet	
Egg Custard Tart V	£12
Rhubarb Sorbet, Confit Rhubarb	
Selection of New Forest Ice Creams & Sorbets GF	£8
Selection of Artisan Cheeses CGF	£16
with Chutney & Crackers	
Sharing Board of Desserts for 4 (Chef's Selection)	£45

Dessert Wine & Port

Muscat, Campbells of Rutherglen	50ml Btl
Fresh fruit aroma, rich fruit on the palate, clean spirit and great length of flavour. Excellent with strong cheeses.	
Amontillado Goyesco, B. Rodríguez La-Cave	£8.50
Delicate aromas suggesting dry nuts and reminiscent of Manzanilla. A dry, light and smooth Sherry.	
Ferreira Ruby Port	£7.25
Full-bodied and rich, it has a fine balance between its sweetness and its tannin structure, giving it unique characteristics and a fine and attractive long finish	
Ferreira 10 Year Old Tawny Port	£10.50
Pale brick red in colour. On the nose, mellow red fruit aromas are married with notes of roasted nuts, marmalade and caramel.	
Morandé Late Harvest Sauvignon Blanc, 37.5cl Half	£8.50 £38
An outstanding find, this wine combines flavours of honeydew melon and quince alongside an elegant floral burst of jasmine and orange blossom.	
La Fleur d'Or, Sauternes, 37.5cl Half	£11.50 £49
An immediately inviting nose, combining apricot fruit, creamy patisserie notes and a certain citrus brightness, leads to a sweet yet beautifully balanced palate.	
Manzanilla Barbiana, B. Rodríguez La-Cave	£7.00 £32
Wonderful tangy Manzanilla with fresh aromas of green apple and nuts.	