

DESSERTS

PUDDINGS

Yorkshire Rhubarb & Custard Tart (V) | 16.50

Mascarpone Panna Cotta (V) | 16.50
New Forest strawberries

Valrhona Chocolate &
Salted Caramel Fondant | 16.50
white coffee ice cream

Sour Apricot Cannelloni (PB) | 16.50
brandy snap, raspberry & vanilla

Alphonso Mango Pavlova (V) | 16.50
basil sorbet

Homemade Ice Cream (V) | 12.50
Salted Caramel | Chocolate | White Coffee
Strawberry | Vanilla

Homemade Sorbet (PB) | 12.50
Mango & Passion Fruit | Coconut | Raspberry | Lime

CHEESES

Our cheese collection is sourced from the best cheese producers in the South of England. Served with fruit toasts, red grapes, celery, estate honey and green tomato chutney.

Stinking Bishop, Cotswolds Cow, Soft

Isle of Wight Blue Cow, Soft

Black Bomber Cow, Hard

Wigmore Sheep, Soft

Rosey Ash Goat, Crumbly

Ragston Goat, Soft

Old Winchester Cow, Hard

3 Cheese Collection | 16

5 Cheese Collection | 21

The Full Cheese Collection | 24

(PB) Plant-based (+PB) Plant-based option available (V) Vegetarian



Scan here or ask a member of the team for food allergen information. Should you have any dietary requirements or allergies, please notify one of the team members before ordering.