



## DESSERTS

Choose 3 scoops from our selection of dairy ice-cream and sorbet  
- please ask us for more details - v 6.95

Baked chocolate mousse with a berry compote and crème fraîche - v 6.95

Brown butter treacle tart with nut brittle and ice-cream - v 6.95

Coffee panna cotta with hazelnut praline - 6.95

Gin and rhubarb cheesecake with ginger ice-cream - v 6.95

Toffee apple crumble with Crème Anglaise - v 6.95

Ask us about our gluten-free dessert options.

## CHEESEBOARD

All sourced locally from the Hampshire area.

Selection of British cheeses, sourdough crackers, celery & quince jelly - 9.50

Tunworth by Hampshire cheese is a Camembert style cheese with a much  
more unique, cleaner and smoother taste

Lyburn Gold, ripened for up to 14 weeks and is a semi hard washed curd  
pressed cheese with very small holes throughout

Old Winchester is a dry and hard cheese and reminiscent of  
Old Amsterdam with a rich nutty flavour

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX. Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients. GLUTEN FREE - PLEASE ASK US ABOUT OUR GLUTEN FREE MENU (v) = vegetarian option. (vg) vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.

