



DESSERT & CHEESE MENU

DESSERTS

Chocolate

chocolate fondant, iced raspberry ripple yoghurt parfait, raspberry and chocolate textures £750

Lemon

lemon drizzle cake, lemon posset, Conker gin and tonic sorbet, lemon curd £750

Berries

summer pudding, clotted cream ice cream domes, berry textures £700

Carrot Cheesecake

orange scented cheesecake, carrot cake crumbs, candied carrot and walnut £750

Milk and Honey

New Forest honey panna cotta, honeycomb, pistachio purée, rosemary scented tulle £750

Trio of Mini Desserts

orange scented cheesecake,
summer pudding, mini chocolate fondant,
1 for £300, 2 for £500, 3 for £700

Our own seasonal churned ice creams and sorbets
3 scoops, £600

 VEGETARIAN  GLUTEN FREE

FOOD ALLERGIES: Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of our team who may be able to help you make an alternative



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CHEESES

biscuits, quince jelly, grapes + walnuts
3 for £7.00 or 6 for £9.00

Barkham Blue

a rich blue taste with a melt in the mouth flavour

Isle of Wight Soft

a pasteurised soft cheese that ripens with time

Lyburn Gold

a semi-hard cheese with a creamy smooth texture

Rosary Goats Cheese

a soft fresh cheese made with vegetarian rennet

Isle of Wight Blue

naturally rinded soft blue cheese with bags of character

Somerset Brie

soft white cheese with superior creamy taste and richer consistency

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