



SAMPLE
MENU

DESSERT & CHEESE MENU

DESSERTS

Chocolate £750

Marbled chocolate torte, candied hazelnuts, chocolate and cherry textures

Banana and Peanut butter Iced Parfait £750
toffee and sea salt popcorn, peanut brittle, toffee sauce

New Forest strawberry "N'Eton Tidy" £750
Chantilly cream, meringue buttons, Pimm's jelly

Orange and almond polenta cake £750
Orange mascarpone, orange gel

Lavender panna cotta £750
Viennese biscuit buttons, honeycomb, candied lemon

Trio of Mini Desserts
lavender panna cotta,
Orange polenta cake, chocolate torte,
1 for £350, 2 for £650, 3 for £850

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

V VEGETARIAN GF 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 £750 or 6 for £950

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

Ⓥ VEGETARIAN GF GLUTEN FREE