



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

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