



Desserts

Pâté á bombe to share, chocolate sauce, honeycomb, freeze dried raspberries £18.00

Rhubarb & custard pavlova, rhubarb compote & sorbet, stem ginger £8.00

Chocolate & orange pave, blood orange sorbet, candied peel, pink peppercorn tuille £9.00

Apple & garden rhubarb crumble, vanilla pod ice-cream £8.00

Passionfruit posset, mango salsa, rum baba £9.00

A selection of petits fours from the kitchen £6.00

NEW FOREST Ice Creams & Sorbets - £2.50 per scoop

PLEASE ASK FOR TODAY'S FLAVOURS

Extras: Chocolate sauce £2

The Jack Russell Affogato, Vanilla ice cream, Amaretto, double espresso £9.00

The Jack Russell Sgroppino, blended lemon sorbet & absolute vodka £9.00

Liquid Desserts

VANILLA OLD FASHIONED Woodford Reserve Bourbon | Bitters | Orange | Vanilla £9.95

KIR ROYALE Taittinger Champagne | Creme de Cassis £15.00

NEGRONI Bombay Sapphire Gin | Vermouth | Campari £9.50

CHAMBORD BRAMBLE Bombay Bramble Gin | Chambord | Lemon £12.50

ESPRESSO MARTINI Sapling vodka | Edwards coffee liqueur | Espresso | Vanilla £9.95

Mozzo Coffee

Espresso £2.50 | Macchiato £2.50 | Double Espresso | £3.00 | Americano £3.25 | Mocha £3.25
Double Macchiato £3.50 | Latte £3.50 | Cappuccino £3.50 | Flat White £3.50 | Hot Chocolate £3.50

Liqueur Coffees - £8.50 each

Irish | Calypso | French | Italian

Cointreau Hot Chocolate | Cotswold Cream latte

Birchall Teas - £3.00 each

Great Rift Breakfast Blend | Earl Grey | Green Tea | Green Tea & Peach
Peppermint | Chamomile Flowers | Pure Lemongrass & Ginger | Great Rift Decaf

Where possible, we use as much produce from the beautiful Faccombe Estate,
from wild game to the fruit from our orchards

A discretionary service charge of 10% will be added to the bill.

If you have any food allergy or intolerance query, please speak to a member of the team