

# THE JACK RUSSELL

## DESSERTS

|   |        |
|---|--------|
| ICED PATE-A-BOMBE TO SHARE (serves 2), hazelnut praline, honeycomb, chocolate sauce & raspberries           | £18.00 |
| CHOCOLATE FONDANT, chocolate & hazelnut doughnut, sherry caramel, white chocolate                           | £9.00  |
| NEW FOREST STRAWBERRY MILLE FEUILLE, crispy wontons, Chantilly cream, garden mint, strawberry gel, balsamic | £9.00  |
| APPLE TARTE TATIN, caramel sauce, Devonshire vanilla ice cream  | £9.00  |
| PEACH & RASPBERRY TRIFLE, champagne poached peaches, raspberry sponge, vanilla custard, Chantilly cream     | £9.00  |
| A SELECTION OF PETIT FOURS FROM THE KITCHEN   | £6.00  |

## YARDE FARM DEVONSHIRE ICE CREAMS & SORBETS - £2.50 per scoop

*Please ask for today's flavours.*

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|---|-------|
| EXTRAS: Chocolate sauce   | £2.00 |
| CLASSIC AFFOGATO, Vanilla ice cream, double espresso                    | £7.50 |
| THE JACK RUSSELL AFFOGATO, Vanilla ice cream, Amaretto, double espresso | £9.00 |
| THE JACK RUSSELL SGROPPINO, blended lemon sorbet & Absolut vodka        | £9.00 |

## DESSERT WINES & PORTS

|  | Bottle | rooml |
|--|--------|-------|
| Château Suduiraut, Sauternes (37.5cl)        | £85    | £12   |
| Black Muscat, Elysiam, California (37.5cl)   | £45    | £15   |
| Black Muscat, Elysiam, California (37.5cl)   | £42    | £12   |
| Niepoort 'Trudy' Nat Cool Ruby Port (1ltr)   | £80    | £10   |
| Niepoort Tawny (37.5cl)                      | £35    | £10   |
| Babylonstoren 'The Newt' Iced Cyder (37.5cl) | £80    | £22   |
| Kikelet Tokaji Late Harvest (50cl)           | £64    | £13   |

## 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 - £9.50 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

We have a range of allergen friendly menus available, please ask a member of staff for more information.  
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.