

SAMPLE MENU

DESSERTS

Sticky toffee pudding, salted toffee sauce,
vanilla ice cream 8.75 (V)

Belgian double chocolate brownie, chocolate sauce,
vanilla ice cream 8.75 (V)

Apricot & almond tart, whipped cream 8.50 (V)

Rhubarb fool, ginger sable biscuit 8.75 (V)

Selection of Marshfield farm ice creams or sorbet of the day
2 scoops 4.75 / 3 scoops 6.50 (V) (VE*)

*clotted cream vanilla | chocoholic heaven | succulent
strawberry | salted caramel*

Mini desserts & coffee – all 6.50

*With your choice of hot drink (excludes liqueur & boozy
options). Proudly served with Moonroast small batch coffee,
roasted in the heart of rural Hampshire.*

Chocolate brownie with chocolate sauce (V)

Sticky toffee pudding with salted toffee sauce (V)





HOT DRINKS

*Proudly served with Moonroast small batch coffee, roasted
in the heart of rural Hampshire*

Americano 3.00 | Cappuccino 3.50 | Espresso 2.50 / 3.00
Latte 3.50 | Flat white 3.50 | Macchiato 3.00 | Tea 3.00
Specialist tea 3.00 | Mocha 3.00 | Hot chocolate 3.00

LIQUEUR HOT DRINKS

Amaretto or Baileys Latte 6.95 | Cointreau or Baileys hot
chocolate 6.95 | Liqueur coffee 7.50
*choose from: Jameson, Brandy, Scottish whisky, Amaretto,
Kahlua or Dark rum*

AFTER DINNER COCKTAILS

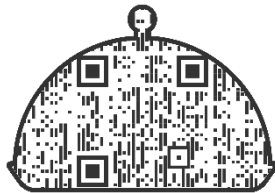
Espresso Martini | Pornstar Martini | Old Fashioned

(V) VEGETARIAN

(VE) VEGAN

(VE*) VEGAN ALTERNATIVE

Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies, or intolerances please let us know before ordering. Substitutions are available to support dietary needs.



SCAN FOR ALLERGENS

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks.