

Desserts

Blackberry Trifle	£5.95
Trio of Cherries ~ Brownie, Bakewell, Ice Cream	£5.95
Chocolate and Hazelnut Tart ~ Chocolate mousse, vanilla ice cream	£5.95
Blueberry and vanilla Pannacotta, elderflower and champagne foam Pistachio shortbread	£5.95
Strawberries and Cream ~ Strawberry Milkshake , Victoria sponge	£5.95
White chocolate cheesecake ~ Strawberry ice cream	£5.95
Selection of local ice creams & sorbets	£4.95
Selection of 3 cheeses with biscuits & grape chutney	£7.00
Isle of mull (mature cheddar), Hampshire Rose (mild cheddar), New Forest Blue, Waterloo (soft), Rosary Goats Cheese, Cornish Yarg, Smoked Applewood Cheddar	

Dessert wines (50ml)

Sauternes, Chateau De Sainte Helene 2006	£2.50
Second wine of Chateau de Malle, more restrained style of Sauternes suggestive of white peaches with a hint of lemony acidity. Good with flans, tarts & crème brulee.	
Tokaji Aszu 5 Puttonyos, Hungary 2001	£3.95
A wonderful concentration of fruit, honey and caramel. Fairly full bodied, not heavy, with fresh balancing acidity. Good with Crème brulee and fruit desserts.	
Elysium Quady Black Muscat, California	£2.50
Rose, cherry, plum, lychee, rich and sweet with refreshing zingy acidity. Great with chocolate and fruit based desserts.	

Hot drinks

Coffee	£1.95	Espresso	£1.90	Tea	£1.95
Café latte	£2.25	Double Espresso	£2.25	Herbal Teas	£2.25
Cappuccino	£2.25			Hot Chocolate	£2.75
Liquor coffees	£4.25				
Irish ~Whiskey		Jamaican ~ Dark Rum		Irish cream~ Baileys	
Calypso~ Tia Maria		French~ Brandy			