



Desserts

£7.00 each

Dark chocolate fondant, chocolate sauce, cherry sorbet
Passion fruit soufflé
Earl Grey Crème brûlée, homemade shortbread
Sticky toffee pudding, vanilla ice cream
Rosemary panna cotta, blood orange

Ice Creams & Sorbets

£1.75 per scoop

Ice Creams – White chocolate / Vanilla / Strawberry
Sorbets – Lemon / Blood orange / Passion fruit / Cherry

Selection of Artisan Cheese

3, 4 or 5 pieces for £7.00, £9.00 or £11.00

Barkham Blue (Barkham, Berkshire) Tunworth (Basingstoke, Hampshire)
Godminster cheddar (Bruton, Somerset) Somerset Brie (Chard, Somerset)
Rosary goats' cheese (Salisbury, Wiltshire)
Harlech horseradish & chive cheddar (Abergavenny, Wales)
All served with quince jelly, artisan biscuits, celery

Stickies & Fortified Wines

	100ml	Bottle
Pedro Ximénez, El Candado, Valdespino, Spain (37.5cl)	£6.75	£24.00
Monastrell 'Dulce' DO Yecla, Familia Castano, Spain (37.5cl)	£7.50	£34.00
Late Harvest Gewürztraminer, Montes, 2014, Chile (37.5cl)	£6.50	£24.00
Sauternes, Chateau Delmond, France (37.5cl)	£8.00	£45.00
Sandeman, LBV port, N.V, Portugal (75cl)	£5.00	£32.00
Sandeman, Tawny Port, NV 10-Year-Old, Portugal (75cl)	£6.50	£39.00
Warre's Vintage Port, 1985		£105.00

From Field to Fork

We are proud to utilise the best of local produce; all our game, lamb & many of our fruit & vegetables are supplied to us by Facombe Farm & Estate, many of the herbs used are home-grown in our kitchen gardens, whilst we source rare breed Dexter Beef from Hollington Farm at Highclere

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

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.



Liquid Desserts

£8.00 each

Espresso Martini: Vodka, Italian coffee liqueur, espresso, vanilla syrup

Brandy Alexander: Hennessy VS Cognac, Crème de Cacao, cream

Löfbergs Green Cup Coffee

“We believe that good beans taste better. Part of the coffee-crafting process is therefore ensuring our beans are produced to the highest environmental and ethical standards. We only buy, Fairtrade, Organic & Rainforest Alliance Certified coffee. All our waste grounds are recycled into burning logs, table tops and soil nourishers.”

Espresso, Macchiato	£2.00
Double Espresso, Americano, Double Macchiato	£2.50
Latte, Cappuccino, Flat White, Hot Chocolate	£3.00
The Jack Russell Caramel Affogato	£6.50
<i>Clotted cream ice cream, amaretto, double espresso</i>	

Liqueur Coffees

Irish coffee £6.75, Calypso coffee £6.75, French coffee £7.25, Italian Coffee £6.75 Grand Marnier hot choc £7.25

Birchall Teas

£2.75 each

“Birchall is proud to support Virunga Gorilla Estate, Birchall Community Programme work hard to ensure all our teas are sustainability sourced and are long standing members of the UK Tea & Infusions Association, the Ethical Tea Partnership, Fairtrade Foundation & Rainforest Alliance.”

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

Please ask about our whisky, brandy and liqueur selection.

We also have a great range of Havana cigars,

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