

DESSERTS

Sticky Toffee Pudding
malted milk ice cream £7

White Chocolate and Raspberry Roulade
orange, granola £8

Warm Dark Chocolate Caprese
Judes flat white ice cream £9

The Hampshire and Isle of Wight Cheese Board

Isle of Wight Blue
*original soft blue from the Isle of Wight,
made from pasteurised Guernsey cow's milk*

Old Lyburn Winchester
*from Mike and Judy Smales at Lyburn Farm
in The New Forest, a hard cheddar style
pasteurised cheese*

Lemon Meringue Pie
gin and tonic sorbet £8

Selection of Judes Ice Creams and Sorbets
*please ask your server for today's
choice of flavours* £5

Tunworth
*from Stacey and Julie at Hyde Farm, Heriard, Basingstoke,
a soft unpasteurised cheese*

**all served with crackers, fresh bread, celery, grapes
& homemade chutney** £9

HOT DRINKS

Pot of Tea
*please ask your server for our
tea selection* £3.85

Espresso
short, strong and dark, intense coffee £2.85

Americano
long coffee £3.65

Cappuccino
*espresso and steamed milk topped with
foamed milk* £3.95

Cafe Latte
*steamed milk & a shot of espresso, lightly
topped with foamed milk* £3.95

Hot Chocolate
*creamy milk chocolate blended
with steamed milk* £3.95

LIQUEUR COFFEE

**americano coffee mixed with your
choice of liqueur, topped with fresh cream** £5.15

Irish
Jameson Irish Whiskey

Brandy
Martell

Calypso
Tia Maria

Baileys
Baileys Irish Cream

Seville
Triple Sec

Russian
Russian Standard Vodka

Italian
Amaretto

COCKTAILS

Café au Patrón
*silver tequila, Patrón XO Café, Patrón Citrónge Orange,
espresso shot, whipped double cream, chocolate dusting*
£8.95

21st Century Grasshopper
*crème de menthe, crème de cacao, double cream, white
rum, cognac* £7.95

Please note that some of our dishes may contain nut traces
We cannot guarantee that our fish dishes will not contain small bones
Our suppliers assure us that no ingredients used contain GM products
Prices are inclusive of V.A.T. at the prevailing rate
A discretionary 12.5% service charge will be added to your bill

