

DESSERTS

Dark Chocolate Crémeux £8.50

Candied hazelnuts, chocolate soil,
raspberry sorbet **V, GF** D, E, N, S, SD 499 Kcal

Iced Banana Parfait £7.95

Chocolate ganache, salted popcorn,
toffee sauce, caramelised banana
V, GF S, E, D 891 Kcal

Chia Seed Pudding £8


Apple compôte, maple & pecan granola
VE G, N, P, SD 787 Kcal

Vanilla Seed Crème Brûlée £6.50

Ginger hobnob biscuit
V G, E, D, SD 1462 Kcal

Hampshire, Isle of Wight & Wiltshire Cheeses £12.50

Candied walnuts, crackers,
chutney, frozen grapes
V G, D, N, SD 811 Kcal



*"One cannot think well, love well,
sleep well, if one has not dined well."*

VIRGINIA WOOLF

Head Chef Kieron and his team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free

**If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts /
G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard /
S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items.
100% of all gratuities go directly to our team members.
Please let your server know if you wish remove this element.

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