



## Desserts

- Chocolate Pave** (v) ..... 7.00  
 crispy feuilletine, honeycomb, chocolate soil,  
 yogurt sorbet (G, S, E, D, may also contain MU) 652 kcal
- Yorkshire Rhubarb Soufflé** (v, gf) ..... 8.50  
 rhubarb & ginger compote, crème anglaise (E, D) 410 kcal
- Key Lime Pie** (ve) ..... 7.50  
 lemon cream cheese, candied lime, coconut & lemon verbena sorbet  
 (N, S, SD, P, may also contain CE, MU, SE, G) 564 kcal
- Raspberry & Pistachio Choux Bun** (v) ..... 8.50  
 jam, pistachio cream, raspberry sorbet (G, N, S, E, D, SD) 523 kcal
- Set Vanilla Custard** (v, gf) ..... 8.00  
 macerated forest strawberries, lemon curd, French meringue,  
 short bread biscuit (D, E, SD) 865 kcal
- Hampshire, Wiltshire &  
 Isle of Wight Cheeseboard** ..... 12.50  
 chutney, frozen grapes, candied walnuts,  
 artisan crackers (G, N, D, SD, may also contain S, E) 811 kcal

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.

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)  
 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 to remove this element.



## Dessert Wines

125ml/half bottle

**Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile** ..... 8.90 / 29.00  
 honey, raisins and dried apricots; tremendous texture and volume on the luscious and fresh palate

**Château Grand Jauga, Sauternes (ve)** ..... 9.90 / 31.00  
 a fine and elegant, sweet white wine that goes nicely with poultry and white meat or cheese, such as Roquefort

## Coffee & Tea

<b>American</b> .....	3.60	<b>Flat White</b> .....	4.10
<b>Espresso</b> .....	3.20	<b>Everyday Brew</b> .....	3.30
<b>Latte</b> .....	4.00	<b>Tea Infusions</b> .....	3.55
<b>Cappuccino</b> .....	4.00		



*Part of The Coaching Inn Group*