

Desserts

Crème Caramel (v, gfo) ginger hobnob (G, E, D, SD/S) 765 kcal	7.00
Chocolate Fudge Torte (ve, gf)	7.00
Christmas Pudding (v, veo)	7.30
Carrot Cake (v)	7.50
Blood Orange Panna Cotta (v, gf) clementine jam, chocolate, honey & golden raisin granola (D, E, S, SD/CE, MU) 765 kcal	8.00
Hampshire, Wiltshire & Isle of Wight Cheese Selection (v, gfo)	12.50

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)
Allergens (Contains / May Contain): 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

Casablanca Valley, Chile honey, raisins and dried apricots; tremendous texture and volume on the luscious and fresh palate	8.90/29.00
Château Grand Jauga, Sauternes (ve) a fine and elegant, sweet white wine that goes nicely with poultry and white meat or cheese, such as Roquefort	9.90/31.00

Coffee & Tea

American 3	.60	Flat White	4.10
Espresso 3	.20	Everyday Brew	3.30
Latte 4	.00	Tea Infusions	3.55
Cappuccino 4	.00		





