

DESSERT WINES

Maury, Dom Poudereux, 2023

Roussillon, France, 70ml £7.00 | 105ml £10.40

Muscat de Beaumes-de-Venise, Dom des Bernardins, 2023

Southern Rhône Valley, France, 70ml £6.40 | 105ml £9.50

Château Villefranche, Sauternes, 2022

Bordeaux, France, 70ml £7.30 | 105ml £11.00

Tokaji Aszú 5 Puttonyos, Royal Tokaji Company, 2018

Mád, Hungary, 70ml £13.00 | 105ml £19.50

Grüner Veltliner Eiswein, Rabl, 2021

Kamptal, Austria, 70ml £13.80 | 105ml £20.70

Vin Santo, Castello di Brolio, Barone Ricasoli, 2011

Tuscany, Italy, 70ml £15.20 | 105ml £22.80

PORT, SHERRY AND MADEIRA

Pedro Ximénez Sherry, Fernando de Castilla, NV, 70ml £6.20 | 105ml £9.30

Sandeman Unfiltered LBV Port, 2016, 70ml £5.50 | 105ml £8.20

Graham's 10yo Tawny Port, 70ml £8.40 | 105ml £12.60

Blandy's 15yo Madeira, Malmsey, 70ml £11.30 | 105ml £15.40

DESSERTS

VANILLA AND PEACH PANNA COTTA

Velvety smooth panna cotta, variation of peach (367 kcal)

FRAISIER

Pistachio sponge, strawberry sorbet (452 kcal)

RASPBERRY SOUFFLE

Raspberry sorbet (202 kcal)

THE COCONUT

Coconut bavaois, dark chocolate, mango (523 kcal)

HAZELNUT DELICE

Gianduiotti, sponge, hazelnut praline (566 kcal)

HOME-PRODUCED ICE CREAMS AND SEASONAL FRUIT SORBETS (256 and 97 kcal)

SELECTION OF ARTISAN CHEESES

Savoury biscuits, fresh and dried fruits

(£7.00 supplement)

TEA AND COFFEE

Served with chef's selection of petits fours

£6.00

Our coffee is sustainably sourced from a Fairtrade supplier and roasted in small batches in Hampshire. If you have a food allergy, intolerance or sensitivity, please speak to a member of our team when placing your order. We source our produce sustainably from a trusted network of local and regional suppliers, selecting the best seasonal produce available whenever possible. Adults need around 2,000 kcal a day. All prices are inclusive of VAT.