



Call to book: 02392 588 810

### DESSERT MENU

Belgian Chocolate Fondant with Orange Marmalade Ice Cream	£5.50
Apple and Blackberry Tart with Oat and Demerara Crumble and Vanilla Ice Cream	£5.50
Coffee and Caramel Panna Cotta with Peanut Brittle	£5.50
Homemade Donuts with Raspberry Jam and Toffee Sauce	£5.50
Isle of Wight Sorbet or Homemade Ice Cream in a Brandy Snap Basket – Please See Specials Board for Today's Flavours	£5.00
Cheese Board with Quince Jam and Biscuits	£7.50
Fonseca 10 Year Old Tawny Port	£4.90

### DRINKS MENU

Draught Drinks – Coors Light, Staropramen, Grolsch Lager, Atlantic Pale Ale, Stowford Press Cider and Guinness

Bottle Drinks – Peroni, Becks Blue, Cornish Pilsner, Sea Fury Bitter, Rekorderlig Cider: Passionfruit, Mango, Strawberry and Lime or Mixed Berries.

Full Range of Spirits

Soft Drink Bottles – Bottle Green: Apple Presse, Pomegranate, Elderflower or Ginger and Lemongrass. J20 Apple and Mango, Orange and Passionfruit or Apple and Raspberry. Ginger Beer, Still and Sparkling Mineral Water

Please see our wine list for a detailed list of our wines.

If you have a nut allergy, regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts. **Please advise our waiting staff if you have any food related allergies or special dietary needs.**

An optional 10% service charge will be added for tables of six or more