



Desserts


Signature

Rosemary & lemon polenta cake, sweet lemon sauce,
cream cheese, lemon balm 

£9.50 655

Chocolate mousse, gooseberry compote
& coffee coupe 


£9.50 494

Pineapple tart tatin, spiced V rum caramel,
coconut and pineapple ice-cream 

£10.00 413

British rhubarb panna cotta, sweet pickled rhubarb,
gingerbread crumb with vanilla crème fraiche

£9.50 525

Warm white & dark chocolate brownie, chocolate shard
& vanilla bean ice cream 

£11.00 836

Platter of three local cheeses, biscuits, grapes
with an apple & brandy chutney

£13.50

New Forest ice cream and sorbet 
2 ball selection £7.50 312 3 ball selection £9.00 434

 Vegetarian

 Vegan

Calorie information can be found next to each dish.

All produce is prepared in an area where allergens are present.
For those with allergies, intolerances and special dietary requirements
who may wish to know about the ingredients used, please ask a member
of the management team.

A discretionary 10% service charge will be added to your bill.

All prices include 20% VAT.

Liqueur Coffee

Irish | Tia Maria | Baileys | Cointreau

£7.50

Dessert Wine

Signature

Garonnelles Sauternes

Bottle £31

Taylors' Port

125ml £9.75

Cocktail

Espresso Martini

Absolut, Kahlua, Espresso

£14.75



BEEFY'S

BY LORD BOTHAM