

CHILDRENS MENU

12 years and under)

Starter/Dessert £3.00

Main £7.00

STARTERS

Tomato Soup Crusty Bread

Smoked Salmon Horseradish Mayo, Salad & Crusty Bread

Hummus Toasted Flat Bread

MAINS

Sausages Fries & Baked Beans

Fish Fingers Fries, Crushed Peas & Bacon

Pasta Tomato Sauce & Cheese

DESSERTS

Sticky Toffee Pudding Vanilla Ice Cream & Caramel Sauce

Selection of Ice Creams or Sorbets (2 scoops)

DESSERT MENU

Christmas Pudding with Brandy Sauce £6.95

Sticky Toffee Pudding Vanilla Ice Cream & Caramel Sauce £6.95

Affogato Espresso, Vanilla Ice Cream & Disaronno Liquor £6.95

Chocolate Orange Tart with Chantilly Cream £6.95

New Forest Ice Creams Vanilla, Chocolate Strawberry, Salted Caramel, Rum & Raisin

Sorbets Raspberry, Champagne 2 scoops £4.50 3 scoops £5.50

Cheese Board £9.00

(Gallybagger, IOW Blue, IOW Soft) served with Homemade Chutney & Crackers

DESSERT WINE & PORT SELECTION

Muscat De Beaume de Venise, Domaine du Papatier 2017

Rhône Valley, France

100ml £7.50 ½ bottle £24.00

Sauterns, La Fleur d'Or 2015

Bordeaux, France

100ml £9.00 ½ bottle £30.00

Tokaji 5 Puttonyos, Sauska 2013

Tokaji, Hungary

100ml £12.00 50cl bottle £50.00

Tawny Port Ferreira Portugal

50ml £4.00 bottle £27.00

Late Bottled Vintage Ferreira 2015 Portugal

50ml £4.50 bottle £32.00

Quinta Do Porto 10 Year Old Tawny Ferreira Portugal

50ml £5.50 bottle £41.00

A discretionary 10% service charge will be added to your bill for our hard working staff.

Please inform a staff member of any dietary requirements or allergies.

Our chefs can tweak majority of the dishes to cater for gluten & dairy free customers.