DESSERTS

Eton Mess £8.50
Strawberries, Meringue & Chantilly Cream (GF)

Chocolate Cheesecake £8.50
With Clotted Cream Ice Cream

Sticky Toffee Pudding £8.50
Vanilla Ice Cream & Caramel Sauce (N)

Affogato £8.50
Espresso, Vanilla Ice Cream & Amaretto Liqueur (N)

Limoncello Sorbet £8.00
Scoop of Lemon Sorbet served with Limoncello (GF)

Cheese Board £12.50 pp
Godminster Cheddar, IOW Blue, IOW Soft served with homemade Chutney & Crackers (N)

New Forest Ice Creams
Vanilla, Chocolate, Strawberry, Clotted Cream, Salted Caramel, Rum & Raisin
Served with Amaretti Crumb (N)

Purbeck Sorbets
Raspberry, Lemon
Served with Amaretti Crumb (N)

2 or 3 scoops 2 scoops £5.50 3 scoops £7

DESSERT WINE & PORT SELECTION

Muscat de Beaumes de Venise, Domaine du Paparotier 2017 Rhône Valley, France	100ml £8	½ bottle £24
Sauternes, La Fleur d'Or 2015 Bordeaux, France	100ml £9	½ bottle £30
Tawny Port Ferreira, Portugal	50ml £4	bottle £27
Late Bottled Vintage Ferreira 2015, Portugal	50ml £4.50	bottle £32
Quinta Do Porto 10 Year Old Tawny Ferreira, Portugal	50ml £6	bottle £41

THE HAVEN

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 dishes to cater for gluten & dairy free customers.
(N) -Dishes that contain nuts GF - Can be made as a Gluten Free Dish on request