

DESSERTS

Black Forest Berry Panna Cotta (GF on request) With Spiced Oat Crumb	£8.50
Christmas Pudding (N) With Brandy Sauce	£8.50
Chocolate Cheesecake With Clotted Cream Ice Cream	£8.50
Sticky Toffee Pudding Vanilla Ice Cream & Caramel Sauce	£8.50
Affogato Espresso, Vanilla Ice Cream & Amaretto Liqueur	£8.50
Limoncello Sorbet Lemon Sorbet served with Limoncello (GF on request)	£8
Merry Cherry Chocolate Ice cream served with Cherry Liqueur (GF on request)	£8
Cheese Board Lyburn Gold, IOW Blue, IOW Soft served with homemade Chutney & Crackers (N)	£12.50 pp

New Forest Ice Creams (GF on request)

Vanilla, Chocolate, Strawberry, Clotted Cream, Salted Caramel, Rum & Raisin
Served with Shortbread Crumb

Purbeck Sorbets (GF on request)

Raspberry, Lemon
Served with Shortbread Crumb

2 or 3 scoops
£7

2 scoops £5.50 3 scoops

DESSERT WINE & PORT SELECTION

Muscat de Beaumes de Venise, Domaine du Papatier 2020 Rhône Valley, France	100ml £9.50	½ bottle £26
Sauternes, La Fleur d'Or 2019 Bordeaux, France	100ml £9.50	½ bottle £32
Tawny Port Ferreira, Portugal	50ml £4.50	bottle £35
Late Bottled Vintage Ferreira 2018, Portugal	50ml £5	bottle £42
Quinta Do Porto 10 Year Old Tawny Ferreira, Portugal	50ml £6	bottle £55

**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