



UPPER DECK

• BAR & RESTAURANT •

DESSERTS

Affogato	£3.50
Warm Sticky Toffee Pudding Drenched in Caramel Sauce, Ice Cream	£5.50
Passion Fruit Trifle Layers of Sponge, Passion Fruit, Cream, Custard and Passion Fruit Gel	£7.00
Lemon Meringue Cheese Cake Baked Lemon Cheesecake, Torched Meringue, Crystallised Lemon	£5.50
Rhubarb and Raspberry Millefeuille Light Puff Pastry, Crème Chantilly, Raspberries and Pink Early Rhubarb	£7.50
Banana Split Split Banana, Malted Banana Ice Cream, Chocolate and Whipped Cream, Toffee Popcorn Banana Milkshake	£7.50

CHEESES

We source our cheese board locally and know people love cheese before, after or even as a dessert. With this in mind we price our cheeses simply at £2.50 each or if you'd like all five £10.00

Isle of Wight Blue - From the Isle of Wight cheese company this is a soft creamy blue cheese made with pasteurised milk from Guernsey Cow's Milk. - V

Rosary Goats Cheese - A creamy mild goats cheese made on the edge of the New Forest.

Stoney Cross - From Lyburn Cheeses, this cheese comes from Landford in the New Forest and is a mild semi hard cheese made from Cows milk, very similar to Tomme de Savoie. - V

Francis - Another Lyburn cheese this is stoney cross but washed in a traditional French culture and makes for a semi, soft pungent strong cheese. - V

Tunworth - Made in Herriard in Hampshire, this soft cheese is part of the Camembert family made from cows milk with subtle nutty sweet flavours.

DESSERT WINES - ALL 75ML

Late Harvest Sauvignon Blanc Concha y Toro Chile 2015 - Superb Value!	£5.50
Sauternes Les Garonelles 2015 - A Classic!	£7.95
Mira la Mar Moscatel Jerez de la Frontera Spain	£6.95
Late Harvest Chenin Blanc Ken Forrester South Africa 2013 - Fantastic Super Sticky!	£7.95
Late Harvest Tokaji Patricius Hungary 2015 - Delicate and Subtle Not Like the Usual Tokaji!	£7.95

FLIGHT OF PORTS

Selection of Best Portuguese Ports	75ml
Quinta do Crasto LBV 2013,	£6.00
Warres fine tawny port 10 YO	£7.50
Quinta do Crasto Vintage 2015	£12.00