

DESSERTS

CHOOSE A SIDE OF ICE CREAM, CREAM OR CUSTARD

HOMEMADE CRUMBLE OF THE DAY GF V VG £8.99

TRUSTY'S CHEESECAKE OF THE DAY £8.99

CHEF'S BUTTERSCOTCH STICKY TOFFEE PUDDING GF £8.99

HAND CRAFTED ROASTED HAZELNUT CHOCOLATE BROWNIE
GF £8.99

TRUSTY'S TIRAMISU OF THE DAY V £9.99

MASCARPONE, LADY FINGERS SOAKED IN ESPRESSO, CHOCOLATE SAUCE

CHOCOLATE DELICE V VG £8.99

RICH DARK CHOCOLATE DELICE WITH A CRUNCHY BASE SERVED WITH RASPBERRY COULIS
& SORBET

CHEESE & BISCUITS V £11.99

BARBER'S CHEDDER, STILTON, BRIE, FROZEN GRAPES, CHUTNEY & JACOB'S CRACKERS

BISCOFF COOKIE SKILLET £9.99

2 COOKIE DOUGH PUCKS, VANILLA ICE CREAM, BISCOFF SAUCE & BISCOFF BISCUITS

NEW FOREST ICE CREAMS & SORBETS

Vanilla	Vegan Vanilla	
Chocolate	Vegan Chocolate	1 Scoop £3.00
Salted Caramel	Vegan Salted Caramel	2 scoops £5.75
Strawberry	Raspberry Sorbet	3 Scoops £7.50
Toffee Crunch	Lemon Sorbet	

V-Vegetarian | Vg-Vegan | GF-Not containing gluten | DF-Not containing dairy All of our food is freshly made on the premises. At busy times, there may be a wait on food. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu does not display all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food is available upon request. For parties of 10 or more, there will be an additional 10% service charge added to the bill.