



THE MASTER BUILDER'S
at Buckler's Hard

Desserts

Croissant Bread and Butter Pudding £8

Vanilla anglaise, homemade whisky and lime ice cream

Baileys Cheesecake £8

Chocolate ganache, coffee ice cream and chocolate sauce

Spiced Poached Pear £8

Blood orange sorbet, pear and ginger sponge (VE)

Selection of New Forest Ice Cream and Sorbets. 3 Scoops £6

Chocolate, vanilla, strawberry, honeycomb swirl, salted caramel, coffee, vegan salted caramel, vegan vanilla, raspberry sorbet, gin & pink grapefruit sorbet, mango sorbet or lime & coconut sorbet.

Selection of Award-Winning Cheese £12

Godminster vintage cheddar, Book and Bucket Blyton cows brie, Rosary ash goats cheese, Isle of Wight blue, apricot jelly, celery, grapes & savoury biscuits

Affogato £6.95

Homemade dark chocolate & amaretto ice cream

Mini Chocolate Brownie £6.95

Chocolate sauce, vanilla cream & coffee or New Forest Tea Company artisan tea

V = vegetarian VE = vegan VEA = vegan adaptable GF = gluten free GFA = gluten free adaptable

A Selection of New Forest Teas or Coffee £2.95

*The breakfast one ~The minty one ~The Earl Grey ~The relaxing one ~ The peachy one
~The fruity one ~The vanilla one*

Dessert Wine

Sauternes Les Garonnelles 2017, Bordeaux, France

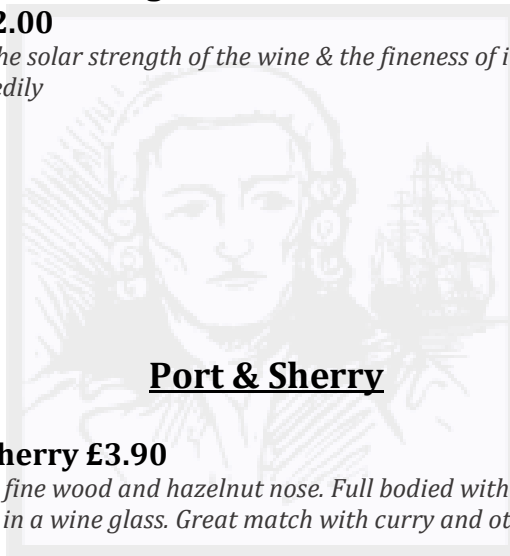
75ml £8 Bottle £35.00

Made exclusively from Semillon. This is a rich & delicious wine to linger over; an alluring seduction of heavenly honeyed lemons & limes with a ripe luscious richness

M. Chapoutier Banyuls 2015, Languedoc-Roussillon, France

75ml £7.50 Bottle £32.00

Sumptuous balance between the solar strength of the wine & the fineness of its tannins. It has a great persistency with sweetness which develops greedily



Port & Sherry

Harveys Amontillado sherry £3.90

Golden amber in colour with a fine wood and hazelnut nose. Full bodied with nutty flavours and a smooth finish. Served chilled in a wine glass. Great match with curry and other spicy food.

Harveys Fino sherry £4.00

Pale gold appearance with subtle almond aromas and a bone dry, tangy sea air minerality on the palate.

Croft 94 Vintage Port £9.50

The palate is sweet, ripe and elegant with a lovely poise and tension, certainly the best Croft since the '66. Very ripe tannins with black cherries, bilberry, cassis and a mineral quality coming through towards the finish.

Croft Triple Crown Port £4.30

Raspberry and cassis aromas on the nose. On the palate the wine is deliciously mouth-filling with vibrant fresh fruit flavours in perfect harmony.

Taylors Tawny Port £4.10

Mellow nose of succulent ripe berry fruit with aromas of butterscotch, figs and prunes interwoven with attractive nutty and spicy aromas. Smooth and round on the palate, full of rich strawberry jam flavours.

Taylors 10 year old £9.50

Complex sweetness mixed with poised freshness, alcoholic strength and dense, savoury concentration. Flavours of warming, cooked red fruits, eucalyptus, dried fruits and roasted hazelnuts.