

MELLEFORD

APERITIFS & DESSERTS

APERITIFS

Aperol Spritz 10.50

italian aperitif blending aperol, prosecco, and soda, served over ice with a slice of fresh orange

Bloody Mary 10.50

classic brunch cocktail crafted with premium vodka, spiced tomato juice, lemon, and a hint of celery salt and tabasco, served over ice

Hugo Spritz 11.50

refreshing blend of elderflower liqueur, prosecco, and soda, infused with fresh mint and lime

DESSERTS

Apple Crumble 6.95

spiced apples, buttery crumble, new forest vanilla ice cream

Chocolate Brownie Sundae 6.95

served with new forest chocolate ice cream, whipped cream, marshmallows and caramel sauce

Chocolate Brownie 6.95

fudgy brownie, salted caramel ice cream, salted caramel sauce

Biscoff Sundae 6.95

biscoff ice cream, biscoff crumb, biscoff sauce, marshmallows, whipped cream and biscoff crumble

Lemon Pudding 6.95

lemon sauce and new forest vanilla ice cream

Affogato 4.90

vanilla ice cream, double shot espresso, biscotti

Chocolate & Salted Caramel Bomb 6.95

salted caramel ice cream in dark chocolate, white chocolate swirl, toffee fudge

2 Scoops of New Forest Ice Cream 4.95

strawberry, vanilla, choc chip, or salted caramel with choice of sauce

CHEESE BOARD 10.50

Selection of book and bucket cranbourne blue, blyton dorset brie, wordsworth served with crackers, grapes, tomatoes and nocellara green olives

LIQUOR COFFEE 8.95

Rich coffee enhanced with a premium liqueur, finished with lightly whipped cream for a velvety balance of warmth and sweetness
Choice of Jameson Irish Whiskey, Martell VS Cognac, Woodsman Scotch Whiskey, Baileys

Moscatel Dessert Wine (75ml)	5.00
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GLUTEN FREE OR VEGAN DESSERTS OPTIONS AVAILABLE.