

****PLEASE NOTE THIS IS A
SAMPLE MENU****



DESSERTS

Pineapple pavlova, cream, mango coulis, coconut sorbet (gf) 9
Spiced banana crumble tart, rum caramel custard, ginger ice cream 9
Dark chocolate orange mousse, whipped cream, salted caramel ice cream (gf) 9
Strawberries & cream shortbread, New Forest strawberries, strawberry ice cream 9
Tiramisu, mascarpone, cream, espresso liqueur, chocolate crumb 9
Baked vanilla cheesecake, candied pecan nuts, maple syrup, honeycomb ice cream 9
Summer red fruit pannacotta, fruit coulis, raspberry sorbet (gf) 9

Affogato, vanilla ice cream, espresso, biscuit (*gf) 8

Ice cream (ask your server for today's flavours)

1 Scoop 3 2 Scoops 5 3 Scoops 7

The Bugle Inn Cheese Board (*gf)14 or 17 With Port

Isle of Wight blue, Cornish yarg, Lyburn smoked, Lyburn gold, Barkham blue, Tunworth
(Please note cheeses are subject to availability)

COFFEE & TEAS

Our coffee & decaf is specially roasted for us locally by Moon Roast Coffee (Alresford)

Americano 4.25	Espresso 2.95 double 3.95
Cappuccino 4.95	Flat white 4.75
Macchiato 3.95	Mocha 4.95
Latte 4.75	Liqueur coffees 11.95
Hot chocolate 4.25	(Irish, Calypso, French, Seville)
Fully loaded hot chocolate 6.00	Baileys hot chocolate 12

Teas 3.95

Earl grey, chamomile, decaf tea, peppermint, green tea, fruit tea

All our teas & coffees can be served using dairy free milk (please ask for availability)

Extra shot 0.50	Syrup 0.50	Marshmallows 1.50	Cream 0.75
Alternative Milks - Oat, Soya, Almond, Coconut 0.40			

DESSERT WINES & DIGESTIFS

Botrytis Semillon 9
Fine Ruby Port 9
Late Bottled Vintage Port 8
Amaretto Disaronno 7
Cointreau 7