

desserts

Peanut butter cheesecake, ginger biscuit base	6.00
Chocolate & Cointreau pot	6.00
Vanilla crème brûlée, rhubarb compot	6.00
Sticky toffee pudding, toffee sauce, clotted cream	6.00
Lemon drizzle polenta cake, berry coulis, clotted cream	5.00
The Colonel; lemon sorbet with Absolut vodka	7.00
with no vodka	5.00
Assiette of desserts; peanut butter cheesecake, chocolate & Cointreau pot, vanilla crème brûlée, lemon drizzle polenta cake	19.50
Ice cream sundae	6.00
Whippy ice cream, strawberry & chocolate sauce, wafer cone, Cadburys flake, nuts and sprinkles, fresh strawberry. Sharing is Caring	
Ice cream cone	2.00
Classic whippy ice cream, chocolate sauce	
with a Cadbury flake	2.30
Cheese board - great to share	9.00
Isle of Wight selection, served with crackers, butter, apple and celery	
Port and blue	5.00
Slice of Isle of Wight Blue, served with a measure of Port, no crackers required	
Baileys & ice cream	5.00
Whippy vanilla ice cream, shot of Baileys (50ml)	
Affogato	4.50
Whippy vanilla ice cream, shot of Espresso. A whipped up take on the classic	
Espresso martini	7.00
Coffee flavored cocktail made with vodka, espresso coffee, coffee liqueur	
Quite simply cake & cream	2.50
A slice of our daily cake, served with fresh pouring cream	
Extra spoon's	foc
Empty and ready to be filled	



gaff rigger
restaurant - bar - terrace
50°52'17.4"N 1°18'45.5"W

espresso	2.10
double espresso	2.50
cappuccino	2.50
latte	2.50
americano	2.20
pot of tea (single serve)	2.20
mug of tea	2.00
hot chocolate	3.00
hot milk, honey & cinnamon	2.20
fresh mint tea	2.40
herbal & speciality teas	2.30

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist. All prices are inclusive of VAT. A discretionary service charge of 10% is added to the total bill of tables of more than six divided fairly between the staff and independently from the business.



gaff rigger

restaurant - bar - terrace

50°52'17.4"N 1°18'45.5"W

desserts