

Dessert Menu

Mandarin and Vanilla Panacotta, Exotic Fruit Salad **£8.00**

Dark Chocolate Fondant, Marshmallow Fluff, Raspberries
£8.00

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice
Cream **£8.00**

Seasonal Crumble, Custard or Ice Cream **£8.00**

Dorset and Hampshire Cheese

3 Cheeses **£10.95** OR 5 cheeses **£16.95**

Served with oat cakes, celery, grapes and homemade tomato
chutney

Dessert wines

Muscat De Beaumes-de-venise, FRANCE **£6.75**

Pale yellow, clean nose with notes of orange and floral tones -

125ml Chateau Partarrieu sauternes, Bordeaux, France **£9.00**

Honey & orange blossom aroma, palate balanced perfectly with
sweet & lively acidity - 125ml

Oremus Tokaji Late Harvest, Hungary **£8.75**

A glorious confection of fine oak, marmalade, dried apricots,
honey and raisin - 125ml

Pedro Ximenez, San Emilio, Spain **£7.50**

Dark mahogany colour. Rich and velvety on the plate, with intense
date and fig notes - 50ml

Liqueur coffees **£7.00**

Baileys, Cointreau, Irish, Amaretto, Tia Maria, Grand Marnier,
Lambs, Frangelico