



Puddings

Homemade Blood Orange Jaffa Cake, jaffa Ice-cream, orange syrup £7.50

Pistachio and Olive Oil Cake, 'Noble Bee' honey, crème fraiche £8.00

Peanut Butter Parfait and Chocolate Dome, banana bread, hot toffee sauce £7.75

Buttermilk and Sour Apple Panacotta, caramel sauce, praline crusted doughnuts £7.50

Blueberry Compote and white chocolate mousse, gingerbread, chocolate crumb £7.00

'Affogato' Purbeck clotted cream ice cream, espresso, Tia Maria £7.95

Selection of Purbeck Ice Creams & Sorbets £6.00

South West Cheese - 3 Cheeses £9.95 / 5 cheeses £13.95

Served with Fudges Savoury Biscuits, celery, grapes and quince jelly

Dessert Wines

Muscat De Beaumes-de-Venise 125ml/btl	£7/36	Pedro Ximenez 125ml/bottle	£7.50/20
Chateau Partarrieu Sauternes 125ml/btl	£10.50/30	St James's finest reserve port 50ml	£9.20
Oremus Tokaji 125ml/btl	£11.10/32	Pickering 20 year tawny port 50ml	£10.00

Dorset Tea & Ringtons Coffee Selection

Americano	£2.75	English Breakfast	£2.50
Cappuccino	£2.95	Earl Grey	£2.50
Latte	£2.95	Wild Mint	£2.50
Flat White	£2.95	Cool Chamomile	£2.50
Espresso/Double Espresso	£1.80/2.80	Dorset Fruit Punch	£2.50
Mocha	£2.95	Rosy Rhubarb	£2.50
Hot Chocolate	£2.95		
Macchiato/Double Macchiato	£1.90/2.90		

Liqueur Coffees £7.00

Baileys, Cointreau, Jameson, Amaretto, Tia Maria, Grand Marnier, Lambs Navy Rum, Frangelico

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.