



DESSERTS

Berry Burst Pavlova - £7.00 (GF)

Homemade meringue, whipped cream, berry selection

Chocolate Fondant - £7.00 (GF available)

(the fondants take 16 minutes to cook – they are absolutely worth the wait!)

Melt in the middle chocolate pudding served with Purbeck ice cream or double cream

Chocolate & Ginger Biscuit Cheesecake - £6.50 (VE, GF)

Served with raspberries and raspberry coulis

Affagato - £7.75

Vanilla ice cream, amaretto & espresso

The Colonel - £7.50

Lemon sorbet & Black Cow vodka

Selection of Purbeck Ice Cream and Sorbets - £5.00 for 2 scoops (GF)

Vanilla bean, seriously chocolate, honeycomb hash, salted caramel or strawberry seduction ice cream and mango, lemon or passionfruit sorbet

Cheese & biscuits - £9.00 (gluten free biscuits available)

A selection of Dorset & continental cheeses, biscuits and red onion marmalade

DESSERT WINE

Potro de Piedra Late Harvest Sauvignon Semillon, Chile £4.50 (100ml)

Tim Atkins awarded 91 points to this gorgeous sweet treat that is perfect with all puds.

LIQUEURS

Graham's 10-year-old Tawny Port	£4.75
Monkey Shoulder blended malt Scotch whiskey	£4.75
Bushmills Irish Whiskey	£4.75
Courvoisier V.S. Cognac	£5.25
Liqueur coffee	£7.75

COFFEE/TEA

Espresso	£2.30	Americano	£2.30
Double Espresso	£2.80	Mocha	£2.90
Flat White	£2.90	Latte	£2.90
Cappuccino	£2.90	Dorset Tea	£2.10

SELECTION OF HERBAL AND FRUIT TEAS @ £2.30

VE = vegan, V = vegetarian, GF = gluten free, DF = dairy free

If you suffer any food intolerances, please speak to a member of our staff, before ordering, who will be happy to help you.

Please note, a 10% discretionary service charge will be added to all bills