
DESSERTS

DARK CHOCOLATE DELICE

glazed nectarine/nectarine gel/
crystallised white chocolate 8

BLACKBERRY & ALMOND TART

vanilla ice cream 7

VANILLA PANNA COTTA

raspberry textures/honeycomb 7

NEO ICE CREAM & SORBET PLATE

6

OUR FAVOURITE CHEESES

chutney/biscuits/quince paste 9

ROASTED PEAR & HAZELNUT CRUMBLE

toffee sauce/set custard 7.5

PEACH TARTE TATIN FOR 2

kirsch syrup/raspberry ripple ice cream 13

DESSERT COCKTAILS

PEAR/CINNAMON & ELDERFLOWER

gin/elderflower liqueur/pear purée/
rosemary/sugar 10

ESPRESSO MARTINI

vodka/kahlua/espresso/sugar 11.5

AFTER DINNER MINT

baileys/crème de menthe/cream/
mozart liqueur 10

LIQUER COFFEE

BAILEYS COFFEE

8.5

FRENCH COFFEE (cointreau)

9.5

PARISIAN COFFEE (brandy)

9.5

IRISH COFFEE (jameson's)

9.5

ENGLISH COFFEE (gin)

8.5

ITALIAN COFFEE (amaretto)

9.5

DESSERT WINE

MUSCAT DE BEAUMES DE VENISE

8.9/26.5

HATTINGLEY VALLEY ENTICE

8.9/26.5

RÉMY MARTIN

5.3

COURVOISIER XO

12.7

HENNESSY PARADIS

46

BRANDY

COFFEE

americano 2.50 cappuccino 2.80 latte 2.80 flat white 2.80 espresso/double 1.80/2.40 hot chocolate 2.80 dorset tea 2.60

Dessert wine served by the glass (100ml) or 1/2 bottle. brandy served by 25ml

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server.

a 10% service charge will automatically be added to the bill. This charge is discretionary, please ask if you wish it to be removed. To see our full Service Charge Policy, visit our website.