
DESSERTS

CHARGRILLED PINEAPPLE

lime & chilli syrup/coconut sorbet/
pineapple gel 8

TRIPLE CHOCOLATE BROWNIE

crystalized white chocolate/blood
orange gel/crisp orange 7

APPLE CRUMBLE TART

salted caramel ice cream/set custard 7.5

NEO ICE CREAM & SORBET PLATE

6

SELECTION OF CHEESE

tomato & onion chutney/grapes/celery/biscuits 9

VANILLA PANNA COTTA

poached rhubarb/
honeycomb & ginger crumb 7.5

ICED RASPBERRY PARFAIT

pistachio/raspberry pate de fruit/
freeze-dried raspberries 8

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

LIQUEUR COFFEE

BAILEY'S COFFEE

8.5

IRISH COFFEE (jamesons)

9.5

FRENCH COFFEE (cointreau)

9.5

ENGLISH COFFEE (gin)

8.5

PARISIAN COFFEE (brandy)

9.5

ITALIAN COFFEE (amaretto)

9.5

DESSERT WINE

MUSCAT DE BEAUMES DE VENISE

8.9/26.5

HATTINGLEY VALLEY ENTICE

8.9/26.5

BRANDY

RÉMY MARTIN

5.3

COURVOISIER XO

12.7

HENNESSY PARADIS

46

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.

NEE



GRAND CAFÉ : COCKTAILS : DINING