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## DESSERTS

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### DUO OF CHOCOLATE & BAILEYS

dark chocolate mousse, bailey's panna cotta, honeycomb **8.5**



### ORCHARD TOFFEE APPLE

toffee cheesecake, apple jelly, cider sorbet **8**



### PEAR PINA COLADA

Jamaica cove pineapple salsa **8**



### VANILLA CRÈME BRÛLÉE

lemon shortbread **8**

### NEO ASSIETTE OF SWEETS

black forest chocolate pot, crème brûlée, tipsy laird **12**

### NEO ICE CREAMS & SORBET 6

### SELECTION OF DORSET & HAMPSHIRE CHEESES

tomato & onion chutney, cheese biscuits

**two cheeses for 9**

**four cheeses for 12**

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## DESSERT COCKTAILS

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### FLAT WHITE MARTINI

cotswold whiskey, cotswold cream liqueur, espresso coffee, sugar **12**

### ALEXANDER 1738

remy martin 1738, cream, mozart liqueur, sugar, nutmeg **12**

### AFTER DINNER MINT

cotswold cream, crème de menthe, cream, mozart liqueur **10**

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## DESSERT WINE

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### MUSCAT DE BEAUMES DE VENISE

100ml **8.9** half bottle **26.5**

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## BRANDY

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### RÉMY MARTIN XO

25ml **15**

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## LIQUEUR COFFEE

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### IRISH COFFEE (JAMESON'S)

**9.5**

### FRENCH COFFEE (COINTREAU)

**9.5**

### PARISIAN COFFEE (BRANDY)

**9.5**

### ENGLISH COFFEE (GIN)

**8.5**

### ITALIAN COFFEE (AMARETTO)

**9.5**

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## COFFEE

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Americano 2.50 Cappuccino 2.80 Latte 2.80 Flat white 2.80 Espresso 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