



GRAND CAFÉ: COCKTAILS: DINING

DESSERTS

NEO'S STICKY TOFFEE PUDDING (V) 8.9

Golden Toffee Sauce, Honey & Orange Dorset Clotted Cream

BAKED PEACH, VANILLA & BLUEBERRY CHEESECAKE (V) 9.5

Blood Orange Sorbet & Coconut Coral

PISTACHIO CRÈME BRÛLÉE (V, GF*) 9.5

Classic Shortbread

**GF without Shortbread*

OPERA CAKE (V, GF) 9.9

Almond & Cherry Light Mascarpone, Dark Chocolate Crumbs

BELGIAN CHOCOLATE MOUSSE (V, VG) 8.9

Raspberry Purée Insert, Fresh Berries, Cocoa Dust

LOCAL ARTISAN ICE CREAMS & SORBETS

ICE CREAM

Chocolate, Salted Caramel, Vanilla, Coconut

SORBET

Lemon & Basil, Raspberry, Blood Orange

3 SCOOPS 8.5

DORSET & WEST COUNTRY CHEESE BOARD

Rosary Ash Goat's, Coastal Cheddar, Tunworth, Dorset Blue Vinny, Old Winchester

3 CHOICES 12.5 | 5 CHOICES 15.5

Served with Celery, White & Red Grapes, Homemade Chutney, Walnuts & Artisan Crackers

V - Vegetarian / VG - Vegan / GF - Gluten-Free / DF - Dairy-Free

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