

# DESSERT MENU

<b>PAVLOVA</b> GF	8.50
Poached pear, Chantilly cream, lime syrup	
<b>CHOCOLATE &amp; HAZELNUT FONDANT</b> GF ✓	9.50
Clotted cream & raspberries (Allow 15 mins)	
<b>APPLE TARTE TATIN</b> ✓ on request	9.50
Ginger ice-cream, toasted almonds (Allow 15 mins cooking time)	
<b>DESSERT OF THE DAY</b>	8.80
Ask our member of staff	
<b>VANILLA CRÈME BRÛLÉE</b> ✓ GF on request	8.80
Homemade shortbread	
<b>CLUB ICE CREAM</b> ✓ & <b>SORBET</b> ✓ GF	7.50
3 scoops from our selection of Purbeck ice cream: vanilla, chocolate, strawberry, salted caramel, coconut sorbets; mango, blood orange, blackcurrant, lemon, coconut	

## FOUR CHEESE SELECTION

12.50

*A Selection of local cheeses, please ask your server for today's choice*

*Served with homemade bread, crackers,  
Homemade chutney & grapes  
(GF on request) ✓*

## DESSERT COCKTAILS

<b>CACAO MARTINI</b>	12.00
Ketel One vodka, Mozart dark chocolate liqueur, white chocolate syrup, double cream	
<b>CHERRY BAKEWELL</b>	11.00
Disaronno amaretto, strawberry puree, lime juice, strawberry syrup	
<b>BAILEYS MARTINI</b>	11.00
Baileys, Kahlua, Gomme syrup, coffee	
<b>CAPTAIN ALEXANDER</b>	12.00
Remy Martin VSOP, Mozart vanilla liqueur, vanilla syrup, double cream	

## DESSERT WINES, PORT & MADEIRA (100ml)

QUADY ~ BLACK MUSCAT "ELYSIUM" ~ USA	13.50
PETER LEHMANN ~ BOTRYTIS SEMILLON ~ AUSTRALIA	9.50
JUSTINO'S ~ 5 YEAR OLD MADEIRA ~ PORTUGAL	8.50
JUSTINO'S ~ COLHEITA 1999 MADEIRA ~ PORTUGAL	25.00
SANDEMAN ~ FINE RUBY ~ PORTUGAL	8.00
SANDEMAN ~ 20 YEAR-OLD TAWNY ~ PORTUGAL	15.00

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required.

Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.

A discretionary service charge of 10% will be added to the total bill.