

# DESSERT MENU

<b>PEANUT BUTTER CHEESECAKE</b>	9.50
Banoffee ice-cream, chocolate sauce	
<b>CHOCOLATE &amp; ORANGE FONDANT</b>	11.00
Blood orange sorbet (allow 15 minutes cooking time)	
<b>PINEAPPLE TARTE TATIN</b>  on request	9.50
Coconut ice-cream, lime & Malibu syrup (allow 15 minutes cooking time)	
<b>VANILLA PANNACOTTA</b>	9.00
New Forest strawberries, coulis, meringue kisses	
<b>RASPBERRY CRÈME BRÛLÉE</b>  GF on request	9.00
Served with our homemade shortbread	
<b>CLUB ICE CREAM  &amp; SORBET  GF</b>	8.50
3 scoops from our selection of Purbeck ice cream: vanilla, chocolate, strawberry, salted caramel, sorbets; mango, blood orange, blackcurrant, lemon	

## **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 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

*WHY NOT ENHANCE YOUR EXPERIENCE WITH:*

*LOUIS XIII COGNAC*

*10ml - £50*

*25ml - £140*

*The finest and most precious eaux-de-vie, made using grapes grown in Grande Champagne*

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.