

DESSERT MENU

PEANUT BUTTER CHEESECAKE 9.50

Banoffee ice-cream, chocolate sauce

Sommelier's choice: Sandeman 20-year-old tawny port £15.00

CHOCOLATE & ORANGE FONDANT 11.00

Blood orange sorbet (allow 15 minutes cooking time)

Sommelier's choice: Justino's, 5-year-old Madeira 100ml - £8.50

STRAWBERRY MILLE - FEULLE on request 9.50

Mascarpone cream, berry coulis

Sommelier's choice: Botrytis Semillon, Peter Lehmann Masters series £9.50

ICED COCONUT & LIME PARFAIT 9.00

New Forest strawberries, coulis, meringue kisses

Sommelier's choice: Botrytis Semillon, Peter Lehmann Masters series £9.50

RASPBERRY CRÈME BRÛLÉE GF on request 9.00

Served with our homemade shortbread

Sommelier's choice: Elysium Black Muscat 100ml – £13.50

CLUB ICE CREAM & SORBET GF 8.50

Three 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 cheeses, please ask your server for today's choice

Served with crackers, grapes and homemade bread & chutney  on request

Sommelier's choice: Justino's, Colheita Madeira 25ml - £6.25

DESSERT WINES, PORT & MADEIRA (100ml)

JUSTINO'S ~ 5 YEAR OLD MADEIRA ~ PORTUGAL

8.50

JUSTINO'S ~ COLHEITA 1999 MADEIRA ~ PORTUGAL

25.00

SANDEMAN ~ FINE RUBY ~ PORTUGAL

8.00

WHY NOT ENHANCE YOUR EXPERIENCE WITH : LOUIS XIII COGNAC

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

10ml - £50

25ml -£140

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.