

# DESSERT MENU

## CHOCOLATE FONDANT GF 11.00

Served with peanut butter ice cream, peanut tuille (please allow 15 minutes)

*Sommeliers choice: Botrytis Semillon, Peter Lehmann, Australia* 100ml 9.50

## GINGER & HONEY CHEESECAKE 10.50

Served with cherry compote

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## VANILLA CREME BRULEE V GF on request 9.50

*With Palmiers*

*Sommelier's choice: Sauternes, 2016, France* 100ml 13.50

## TRIO OF DESSERTS 13.00

*white chocolate mousse, tropical fruit pavlova, Pistachio souffle*

*Sommelier's choice: Royal Tokaji Late Harvest, Hungary* 100ml 14.50

## CLUB ICE CREAM V & SORBET V GF 8.50

*Three scoops from our selection of Purbeck ice cream: vanilla, chocolate, strawberry, salted caramel.*

*Sorbets: mango, blood orange, blackcurrant, lemon, Raspberry, Coconut*

## 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 GF on request

*Sommelier's choice: Justino's, Colheita 1999 Madeira* 25ml 6.25

## COFFEE OF YOUR CHOICE & HOMEMADE TREATS 5

### FORTIFIED WINES

**JUSTINO'S - 5 YEAR OLD MADEIRA - PORTUGAL** 100ml - £8.50

**DOWS LATE BOTTLE VINTAGE** 100ml - £8.50

**SANDEMAN RUBY PORT - PORTUGAL** 100ml - £8.00

**SANDEMAN - 20 YEAR OLD TAWNY** 100ml - £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 12.5% will be added to the total bill.