

≡ DESSERTS ≡

£5.95 each

Summer Fruit Pavlova

homemade meringue nest filled with delectable Dorset whipped cream topped with seasonal summer fruits

Tangy Lemon Tart

deliciously smooth zesty lemon in a sweet pastry case served with Dorset clotted cream

Salted Caramel Banana Split (GF)

fresh bananas & rich salted caramel sauce topped with vanilla whipped cream & a decadent chocolate sauce

Raspberry Crème Brûlée (GF)

scrumptiously smooth brûlée with sweet zingy raspberries & gluten-free lemon shortbread

Double Crunchy Chocolate Cheesecake

heavenly creamy chocolate cheesecake & fluffy marshmallows

Also, ask for a copy of our home-made Waffle Menu!

Please ask a member of the team for allergen information

≡ AFTER DINNER DRINKS ≡

Cockburn's Fine Ruby Port (50ml) **£3.35**

Taylor's Vintage Port (50ml) **£4.00**

Baileys (50ml) **£4.35**

Croft (50ml) **£3.35**

Tio Pepe (50ml) **£3.50**

Harveys Bristol Cream (50ml) **£3.20**

Tia Maria (25ml) **£3.40**

Disaronno Amaretto (25ml) **£4.90**

Courvoisier (25ml) **£4.50**

Remy Martin VSOP (25ml) **£5.00**

≡ DESSERT WINE ≡

Chateau Aydie, Pacherenc Du Vic Bilh, South West France

Unctuously rich and honeyed with complex notes of dried fruits, nuts and caramel with a heady orange blossom bouquet.

50cl Bottle **£17.95**

≡ COCKTAILS ≡

£8.50 each

Espresso Martini

Smirnoff Vodka, Tia Maria, Espresso Coffee

Baileys Chocolate Orange

Baileys, Cointreau, Chocolate Crème Liqueur, Angostura Orange Bitters