

# Dessert Menu

<b>Homemade ice creams (V) &amp; sorbets (VE)</b> 3.5 per scoop - ask the team for the daily selection	10.5
<b>Cranberry mascarpone delice (V)</b> Pistachio & olive oil sponge & cranberry sorbet	11
<b>Coffee Crème brûlée (V)</b> With fresh rosemary & thin almond crisp	11
<b>Warm Dorset apple cake (V)</b> Cinnamon ice cream & Coorg vanilla custard	11
<b>Exotic fruit salad (VE)</b> with mandarin sorbet	11
<b>Roasted hazelnut chocolate sphere (V)</b> with Baileys ice cream & hot salted caramel sauce	13
<b>Artisan British cheese board</b> with sticky fig relish, celery, mixed crispbreads	15

## Dessert Wine

	75ml	Bottle
Gewurztraminer Semillon Casa Silva, Chile	7	39 (500ml)
Chateau les Mingets, Sauternes, France	10	42 (375ml)
Elysium Black Muscat, Quady, California, USA	12	45 (375ml)



## Dessert Cocktails

<b>Raspberry Delight</b> with Malibu, Havana 3, double cream, home made raspberry syrup	13.5
<b>Salted Caramel Espresso Martini</b> with Mr. Black, espresso, salted caramel syrup	13.5
<b>Hazelnut Alexander</b> with H by Hine, Frangelico, double cream, nutmeg powder	13.5

## Digestives

	50ml
Amaro Averna	7
Baileys	8
Disaronno	7
Frangelico	8
Grappa Nardini Riserva	14
Limoncello Luxardo	8
Sambuca Rarmazzotti	8
Cognac	
Courvoisier VS	11
H by Hine VSOP	15
Remy Martin XO	35

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.  
A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.