

Puddings – July

Sticky toffee pudding with butterscotch sauce & vanilla ice cream	7.50
<i>Pedro Ximenez, 'Solera 1927', Alvear, Andalucia, Spain (75ml) – 6.80</i>	
Elderflower pannacotta with local gooseberries & dark brown sugar palmiers	7.50
<i>Muscat Beaumes de Venise, Fenouillet, Rhone, France (75ml) – 3.90</i>	
Orange polenta cake with pistachio, spiced orange puree & almond milk sorbet (Vg)	7.00
<i>'Yuzushu' Citrus Sake, Tenzan, Kyushu, Japan (75ml) - 7.30</i>	
Selection of English cheeses with R & C chutney, biscuits, grapes & quince	three – 8.50, all five – 12.50
<i>Tawny Reserva Port, Quinta do Vallado, Douro, Portugal (75ml) - 4.00</i>	
Chocolate brownie with brandy compressed cherries & cherry sorbet	7.50
<i>Recioto Della Valpolicella, Nicolis, Veneto, Italy (75ml) - 8.20</i>	
Lemon posset with English strawberries & home-made shortbread	7.50
<i>Riesling Ice Wine, Stratus, Niagara, Ontario, Canada (75ml) - 9.80</i>	
Café Gourmand – A double espresso & a selection of petit fours	6.00
A selection of homemade ice creams & sorbets	one - 2.25, three – 5.75

Reads Coffees..... hand-roasted by the local award-winning Coffee Roasters

Espresso (Dbl – add 40p)	2.00	Mocha, Flat White, Hot Chocolate	3.30
Americano, Macchiato (Dbl – add 40p)	2.50	Liqueur Coffee – Irish, Baileys, Italian, French	5.90
Cappuccino, Latte	2.90	Espresso Martini	8.00

Either semi-skimmed milk or almond milk available

Dorset Teas.....

Golden Blend, Decaf, Wild About Mint, Earl Grey, Pure Green, Strawberries & Cream,	2.50
Cool Camomile, Blackberry Syllabub, Ginger & Sunshine Lemon, Green Tea & Lemon, Foraged Fruits	

Anything with your coffee....?

A selection of Petit Fours	4.00
Willie's Cacao chocolate bars;	2.75

Café Negro, Milk of the Gods, Sea Flakes, Hazelnut & Raisin, Ginger & Lime, El Blanco, Luscious Orange

Please take a look at our drinks list for a wide range of
dessert wines, ports, sherries, brandies, whiskies, liqueurs & many more digestifs.

