

Puddings – May

(available every day)

Rhubarb mille feuille with rhubarb & thyme sorbet	7.50
<i>Muscat Beaumes de Venise, Fenouillet, Rhone, France (75ml) - 4.80</i>	
Amalfi lemon tart, English strawberries & strawberry sorbet	7.50
<i>Sauternes, La Perle D'Arche, Bordeaux, France (75ml) – 6.00</i>	
Chocolate brownie, chocolate chantilly & homemade white chocolate 'Aero'	7.50
<i>Maury, Domaine Lafage, Languedoc-Roussillon, France (75ml) – 5.00</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) - 4.10</i>	
Sticky toffee pudding with butterscotch sauce & vanilla ice cream	7.50
<i>Pedro Ximenez, 'Solera 1927', Alvear, Andalucia, Spain (75ml) – 7.00</i>	
Coconut pannacotta & exotic fruit salad soaked in Malibu	7.00
<i>'Cascinetta' Moscato d'Asti, Vietti, Piedmont, Italy (75ml) – 4.90</i>	
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
Americano, Macchiato (Dbl – add 40p)	2.50
Cappuccino, Latte, Mocha, Hot Chocolate (semi-skimmed or almond milk)	2.90
Liqueur Coffee – Irish, Baileys, Italian, French, Kahlúa	5.90

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	2.50
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.

