

Puddings – March

(available every day for tables up to 7 people)

Rhubarb jelly with custard & orange puree	7.50
<i>Muscat Beaumes de Venise, Fenouillet, Rhone, France (75ml) - 4.80</i>	
Pecan pie with vanilla crème fraiche & caramel sauce	8.00
<i>Vinsanto del Chianti 'Rufina', Fattoria di Basciano, Tuscany (75ml) - 6.90</i>	
Yoghurt pannacotta with blueberry compote & tonka bean meringue	7.00
<i>'Cascinetta' Moscato d'Asti, Vietti, Piedmont, Italy (75ml) – 3.00</i>	
Chocolate brownie with chocolate chantilly & home-made 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>	
A selection of home-made Rose & Crown ice creams & sorbets	one - 2.25, three – 5.75

Read's Coffees..... hand-roasted by the award-winning Reads Coffee Roasters from Thornford

Espresso (Dbl – add 50p)	1.60
Americano, Macchiato (Dbl – add 50p)	2.20
Cappuccino, Latte, Mocha, Hot Chocolate	2.70
Liqueur Coffee – Irish, Baileys, Italian, French, Kahlúa	5.70

Dorset Teas.....

Golden Blend, Decaf, Wild about Mint, Earl of Dorset, Earl Grey, Pure Green, Strawberries & Cream,	2.20
Cool Camomile, Blackberry Syllabub, Ginger & Sunshine Lemon, Green Tea & Lemon, Foraged Fruits	

Anything with your coffee....?

A selection of Petit Fours	1.75
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.

