



Desserts

- Warm sticky toffee pudding, butterscotch sauce, vanilla ice cream (GF) **£6.00**
 Warm apple & pear frangipane slice, rum & raisin ice cream* **£6.00**
 Marbled chocolate brownie, peanut butter mousse, salted caramel ice cream **£6.50**
 Harvest pineapple & carrot cake, winter spiced orange compote (VG)* **£6.00**
 Signature apple & honeycomb crumble to share, vanilla ice cream,
 Bailey's custard **£10.50**
 A selection of Purbeck ice creams & sorbets
 One Scoop **£2.50** Two Scoops* **£4.50** Three Scoops **£5.50**

Coffee

- Freshly ground 100% arabic whole beans
 from paddy & scott's.
 Espresso **£2.25** Double espresso **£3.00**
 Americano **£2.50** Latte **£3.00**
 Cappucino **£3.00** Hot chocolate **£3.25**

Birchall Prism Teas

- Great Rift Breakfast Blend from the award-winning Birchall Prism Teas **All £3.00**
 Great Rift Breakfast Blend, Great Rift Decaf, Virunga Earl Grey, Green Tea, Red Berry & Flower, Camomile, Peppermint

Dessert Wine

	125ml	Bottle
Château des Arroucats, Ste Croix du Mont, Bordeaux – France Easy drinking medium-sweet, full of fruit using classic Sauterne varieties	£5.35	£29.00
Buitenverwachting, 1769 Muscat, Constantia – South Africa Yum, yum, yum, traditional sweetness from this very historical wine region in Cape Town	£7.90	£31.00

Liqueur Coffees All £7.50

- Irish – Jameson, French – Grand Marnier, Italian – Disaronno,
 Calypso – Tia Maria, Seville – Cointreau

An optional 10% service charge will be added to all dining bills. 100% goes to the staff.

Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate we cannot guarantee any item is allergen free.

V - vegetarian VG - vegan GF - no gluten containing ingredients

Whiskey

Toki Japanese **£5.00**

This is a round and sweet blend with a refreshing citrus character and a spicy finish

Bushmills Original **£3.35**

Smooth, but tangy too, with fresh coastal notes. Sweeter, honeyed on the finish, with barley & spices

Jameson **£3.25**

Well balanced, very smooth. Spicy, nutty & vanilla notes with hints of sweet sherry

Monkey Shoulder **£3.95**

Zesty orange notes with mellow vanilla, honey & spiced oak

Chivas Regal 12 Year Old **£4.75**

Creamy barley malt with notes of banana, allspice, walnut & caramel

Glenfiddich 12 Year Old **£4.25**

Butterscotch, cream, malt & subtle oak flavours. A long smooth & mellow finish

Glenmorangie 10 Year Old **£4.80**

Creamy vanilla, followed by a burst of flowery fruitiness, the long finish shows hints of orange & peach

Southern Comfort **£3.75**

Made with American grain spirit & peaches. One of the world's most famous liqueurs

Jack Daniel's **£3.75**

Sweet, oaky medium bodied whiskey. The best selling American whiskey in the world

Laphroaig 10 Year Old **£5.00**

Full bodied, surprising sweetness on the palate with hints of salt & layers of peatiness

Cotswold **£5.00**

They use 100% locally grown, floor-malted barley & mature the whisky in first-fill ex-Bourbon barrels & reconditioned red wine casks

Brandy

Janneau VSOP **£4.75**

Grand Armagnac in a distinctive bottle, a blend of eau-de-vie with a minimum age of 7-14 years

Hennessy XO **£10.00**

Created from over 100 eau-de-vie from the Franche, Petite Champagne, Borderies & Fins Bois

Courvoisier VS **£3.85**

Classic 3 star cognac, Fins Bois with some Petite Champagne, aged between four to seven years

Remy VSOP **£4.95**

Subtle, mellow fine Champagne (45% Petite/ 55% Grande Champagne) aged in oak between 4-12 years

Martell VS **£3.85**

Created in the middle of the 19th Century & still going strong

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