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DESSERTS

salted caramel eton mess/josper roasted chestnuts/toffee apple 7

bitter chocolate creme brulee/poached pear 7

baileys cheesecake/espresso jelly 8

sticky carrot & ginger pudding/sweetened marscapone cream 7

orange & star anise pannacotta/guava syrup/chocolate chip cookie 7

our favourite local artisan cheeses/red onion & grape chutney/
lavoche biscuits 9

selection of NEO ice creams or sorbets (GF) 6

DESSERT WINE

muscat de beaumes de venise 8.90/26.50

hattingley valley entice 8.90/26.50

DESSERT COCKTAILS

espresso martini - vodka/kahlua/espresso/sugar 9.70

pear/cinnamon & elderflower - gin/elderflower liqueur/pear purée/
rosemary/sugar 9.70

after dinner mint - baileys/crème de menthe/cream/mozart liqueur 9.70

BRANDY

rémy martin 5.30 courvoisier xo 12.70 hennessy paradis 46

LIQUEUR COFFEE

baileys coffee 8.50 french coffee (cointreau) 9.50

parisian coffee (brandy) 9.50 irish coffee (jameson's) 9.50

english coffee (gin) 8.50 italian coffee (amaretto) 9.50

COFFEE

americano 2.00/2.50 cappuccino 2.20/2.80 latte 2.20/2.80

espresso/double 1.80/2.40 hot chocolate 2.20/2.80 dorset tea 2.60

dessert wine served by the glass (100ml) or 1/2 bottle. brandy server by 25ml

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server.