

DESSERTS

Crème Brûlée Tart £8.50

Orange Curd & Dark Chocolate Sauce (V,N)

Baked Blueberry Cheesecake £8.95

Blueberry Compote & Lemon Sauce (V)

Raspberry & Almond Delice £8.95

Clotted Cream & Amaretti Tuille (V,N)

Bramley Apple, Plum & Sloe Gin Pie £8.95

Clotted Cream Ice Cream & Vanilla Custard (V)

Afternoon Tea Cakes & Bakes £11.95

Dark Chocolate Brownie, Ginger Cake with Salted Caramel Sauce,
Raspberry & Mascarpone Sponge Finger, Seasonal Fruit Tart
& Warm Sultana Scone with Clotted Cream

Selection of Ice Cream & Sorbets £6.75

Please ask your server for today's flavours (GFO)

CHEESE

Artisan Cheese Plate £11.50

English Blue Stilton, Dorset Cheddar & Brie
with Artisan Crackers, Grapes & Tomato Chutney (GFO)

HOTEL
Chocolat.

DESSERT COCKTAILS

Jaffa Cake £12.00

Hotel Chocolat Chocolate Liqueur, Bacardi Spiced, Creme De Cacao,
Orange Juice & Orange Syrup

Salted Caramel Martini £12.00

Hotel Chocolat Salted Caramel Liqueur, Vodka, Baileys
& Caramel Sauce

Tiramisu £12.00

Hotel Chocolat Espresso Liqueur, Baileys, Espresso Coffee & Vodka