

NEO'S STICKY TOFFEE PUDDING (V) 8.9

*Smothered in Golden Toffee Sauce,
Served with Honey & Orange Dorset Clotted Cream.*

HAZELNUT PROFITEROLES (V) 8.9

*Light & Airy Profiteroles Filled with Hazelnut Cream,
Topped with Hazelnut Praline, Toasted Almond Flakes & Caramel Gel.*

RASPBERRY & LIME CHEESECAKE (V, GF) 8.9

*Zesty Lime-Infused Cheesecake with Vibrant Raspberry Layers,
Served with Coconut Coral & Raspberry Coulis.*

ESPRESSO CRÈME BRÛLÉE (V, GF*) 8.9

*Silky Espresso-Infused Crème Brûlée with a perfectly caramelised top,
Classic Shortbread & Pistachio Crumbs
GF without Shortbread

MANGO & PASSIONFRUIT PAVLOVA (V, GF) 8.9

*Light & crispy meringue topped with luscious Mango, Chantilly Cream,
Mango Concasse & Tangy Passion Fruit Jelly.*

DARK CHOCOLATE MOUSSE (V, VG) 8.9

*Rich & Velvety Dark Chocolate Mousse, topped with sea salt flakes,
Salted Coconut Caramel Sauce & Chocolate Tuile.*

**LOCAL ARTISAN
ICE CREAMS & SORBETS**

ICE CREAM

Chocolate, Salted Caramel, Vanilla, Coconut

SORBET

Lemon & Basil, Raspberry, Blood Orange

3 Scoops 8.5

DORSET & WEST COUNTRY CHEESE BOARD

*Rosary Ash Goat's, Coastal Cheddar, Tunworth,
Dorset Blue Vinny, Old Winchester*

3 Choices 12.5 | 5 Choices 15.5

*Served with Celery, White & Red Grapes,
Homemade Chutney, Walnuts & Artisan Crackers*

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE

If you have any dietary requirements or require allergen information, please ask your server.
A discretionary 10% service charge will be added to your final account.