



DESSERT

- CHOCOLATE BROWNIE 7.00
chocolate sauce, vanilla ice cream gf vg v
- PECAN BREAD & BUTTER PUDDING 7.00
maple & walnut ice cream vg
- BOATHOUSE CRUMBLE 7.00
served with ice cream, ask your server for
todays flavour vg
- CLASSIC CRÈME BRULEE 7.00
with lemon shortbread gf vg
- CHEESE BOARD 9.50
dorset Red Leicester, smoked mozzarella,
manchego, pecorino, fudges biscuits,
celery, grapes vg
- MOVENPICK LUXURY SWISS
ICE CREAM 2 scoops 4.00
vanilla, strawberry, swiss chocolate, rum &
raisin, pistachio, maple & walnut,
passionfruit & mango sorbet vg

TIPPLES

- Martell VS brandy 4.50
- Chilled Pedro Ximenez dulce sherry 4.50
- Grahams 10 year old tawny port 5.00

Our menu descriptions do not list all ingredients or allergens. If you are at all concerned about allergens, please ask any member of staff.

Gluten free, Vegetarian & Vegan options and variations are available, but not standard, please speak with your server.

- gf Gluten free, option available
- vg Vegetarian, option available
- v Vegan, option available



COCKTAILS

HOUSE COCKTAILS

- DAIQUIRI OR RHUBARB DAIQUARI 9.00
rum, cointreau, lime, gomme
- MOSCOW MULE 8.50
vodka, lime, ginger beer
- ESPRESSO MARTINI 9.50
vodka, gomme, espresso, coffee liqueur
- PORN STAR MARTINI 9.50
vodka, gomme, passionfruit, lime, pineapple
- DARK & STORMY 9.00
rum, lime, gomme, ginger beer

SIGNATURE COCKTAILS

- SLOE BRAMBLE 9.50
gin, sloe gin, lemon, gomme
- ALPHONSO 9.50
dark & white rum, curçao, orgeat, ginger, mango, lime
- SWEET & SOUR 9.50
vanilla vodka, lemon, egg white, gomme, cherry bitters
- HERMANITO RANDEY 9.50
tequila, gomme, lime, casis

CHAMPAGNE COCKTAILS

- made with perrier jouet grand brut
- KIR ROYALE 10.00
splash of creme de cassis
- TESTAROSSA 10.00
splash of raspberry puree
- CLASSIQUE 11.00
brandy, angostura bitters, sugar cube

LIQUEUR COFFEE

- LIQUEUR COFFEE 5.50
with whisky, rum or brandy
- CHEEKY HOT CHOCOLATE 5.50
with rum or cointreau