



# DESSERTS

SPRING/SUMMER 2021

12.00-21.00 hrs (22.00hrs Friday & Saturday)

If you have any dietary requirements or need specific allergen advice please ask your server  
10% Service charge will be added to the final bill

**VENTANA HOMEMADE STICKY TOFFEE & DATE PUDDING**

Hot Butterscotch Sauce & Artisan Salted Caramel Ice Cream ~ 7.95

**INDULGENT TROPICAL FRUIT PAVLOVA**

Seasonal Tropical Fruits & Chantilly Cream ~ 7.95

**BAKED RHUBARB & ROSEWATER CHEESECAKE**

Vanilla Ice Cream & Pistachio Crumb ~ 7.95

**CHOCOLATE & COFFEE MILLE FEUILLE**

Chocolate Ice Cream, Chocolate Sponge ~ 7.95

**COCONUT PANNA COTTA & SPICED TROPICAL FRUIT SALAD**

Chocolate Soil ~ 7.95

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**ARTISAN ICES**

**ICE CREAM**

Vanilla | Chocolate | Salted Caramel | Pistachio

**SORBET**

Lemon & Basil | Melon | Forest Berries

**Locally made in Bournemouth  
Flavours may change seasonally**

ALL 6.95 (3 SCOOPS)

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**DORSET CHEESE TROLLEY**

Isle of Wight Blue, Rosary Goat's Ash, Coastal Dorset Cheddar  
From probably the Finest Artisan Cheese Maker in the British Isles

All cheeses served with  
Homemade Chutney, Celery, Grapes, Artisan Biscuits & Pickled Walnuts

3 CHOICES 9.95

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