DESSERTS...

Apple crumble ice cream sundae,
layers of apple compote and crumble with custard,
vanilla ice cream & caramel sauce (v) **£9.50**

Black forest gateau ice cream sundae,
layers of chocolate sponge, cherries & squirty cream with chocolate mousse,
cherry ice cream & chocolate sauce (v) **£9.50**

Sticky toffee pudding
with toffee sauce & vanilla ice cream (v) **£8.95**

Treacle sponge pudding
with blackberry compote & custard (v) **£8.50**

Vanilla poached pears
with caramel sauce and vanilla ice cream (v,vg,gf,df) **£8.50**

Dorset cheeseboard
Blue Vinny, Wookey Hole Cave Aged Cheddar, Blyton Brie and Smoked Ford Farm Red Cheddar served with apple & cider brandy chutney,
celery, grapes & crackers (v,gfo) **£11.95**

Purbeck Ice Creams & Sorbets
(£3.25 per scoop)

ICE CREAM
(v,gf)

Vanilla Bean (vgo)
Very Cherry
Double Chocolate
Dorset Marmalade
Posh Toffee

SORBET
(v,vg,gf,df)

Blackcurrant
Lemon
Raspberry

COACH HOUSE INN

Allergies & intolerances: if you have an allergy, intolerance or sensitivity, please let us know before you order your meal so that we can advise you on ingredients (v)vegetarian, (df)dairy free, (dfo)dairy free option, (gf) gluten free, (gfo)gluten free option, (vg)vegan, (N)nuts. Whilst we do all that we can to accommodate all guests with food intolerances & allergies, we are unable to guarantee that dishes are completely allergen-free.