



GILBERT'S RESTAURANT

dessert menu

Food Allergens

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones.

Want to know more about what is in a dish?
<https://menus.whatsinmydish.co.uk/GRIMSDYKEHOTEL>

A discretionary 10% service charge is added to all orders. 100% of all service charges go directly to our team

DESSERTS

Summer Pudding £ 7.95
Clotted Cream

Baked Lemon Tart £ 7.75
Raspberry Sorbet

Brandy Poached Raspberries £ 7.95
Mascarpone Brûlée

Macerated Strawberry Shortbread £ 8.25
Salted Caramel Ice Cream

White Chocolate and Passion Fruit Cheesecake £ 7.95
Orange Sorbet

Caramelized Bananas £ 7.50
Toffee Sauce and Crumble Topping

Selection of Award Winning Dorset Ice Creams £7.50

Selection of British Cheeses (n) £ 8.75
Homemade Bread, Biscuits & Red Onion Jam

(n) contains nuts

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DESSERT WINES AND PORT

Chateau Pontac, Loupiac 2005 £ 6.00/ 125ml

Coteaux Du Layon,
Val del Loire 2011 £ 6.00/ 125ml

Muscat de Beaumes de Venise,
Domain Durban 2010 £ 6.50/ 125ml

Moscato, Steeple Jack,
South Australia 2014 £ 5.50/ 125ml

Taylor's Fine Ruby Port £ 4.50/ 50ml

Taylor's
Late Bottled Vintage Port 2011 £ 5.50/ 50ml

TEA AND COFFEE

Coffee £ 3.50
Espresso, Americano, Cappuccino, Latte

Liqueur Coffee £ 7.50
Irish Coffee, Irish Whiskey
Gaelic Coffee, Scotch Whisky
Baileys Coffee, Baileys Irish Cream
French Coffee, Cognac
Calypso Coffee, Tia Maria
Jamaican Coffee, Rum
Russian Coffee, Vodka
Italian Coffee, Amaretto

Tea £ 3.50
A selection of Teas, Herbal Teas and Fruit Infusions

Choose from; English Breakfast, Decaffeinated, Earl Grey,
Assam, Darjeeling, Masala Chai, Peppermint, Chamomile and
Rooibos Orange

All Teas & Coffees are served with Petit Fours

DIGESTIVES

Brandy, Cognac and Armagnac (25ml)

Grappa	£ 3.25
Balluet Fine Cognac	£ 5.00
Martell V.S. Cognac	£ 4.00
Courvosier V.S. Cognac	£ 5.00
Remy Martin V.S.O.P. Cognac	£ 6.00
Hennessy X.O. Cognac	£11.00
Janneau V.S.O.P Armagnac	£ 8.00

Liqueurs (50ml)

Bailey's Irish Cream	£ 6.00
Cointreau	£ 6.50
Grand Marnier	£ 6.50
Kahlua	£ 6.50
Tia Maria	£ 6.50
Benedictine	£ 6.50
Drambuie	£ 6.50
Irish Mist	£ 6.50
Frangelico	£ 6.50

APERITIFS

Sparkling Wine

Champagne Brugnon 1er Cru Brut, France	£ 8.00/125ml £41.00/bottle
Champagne Brugnon 1er Cru Rose, Brut, France	£48.00/bottle
Proseco Le Dolci Colline, Italy	£ 6.50/125ml £26.00/bottle
Kir Royal or Bellini	£ 8.50
Pimm's No 1 and Lemonade	£ 7.00 glass £30.00 jug

LONG DRINK

Add a mixer for £2.10 Extra
All prices for 25ml measure

Gin

Gordon's	£ 4.00
Bombay Sapphire	£ 4.25
Hendricks	£ 4.25
Tanqueray Export Strength	£ 4.00
Makar Glasgow	£ 5.50

Vodka

Smirnoff Red	£ 4.00
Grey Goose	£ 4.50
Zubruwka Bison Grass	£ 4.50
Belvedere	£ 4.50
Absolute	£ 4.00
G52 Urban Craft	£ 6.00