

Desserts

Chef's Homemade Dessert [V] £6.75

Served with your choice of custard, fresh cream or vanilla ice cream.

Banoffee Tart [V] £6.75

Sweet pastry case filled with sliced bananas, toffee sauce, banana flavoured cream, decorated with milk chocolate shavings and topped with fresh banana slices.

Served with your choice of fresh cream or vanilla ice cream.

No Gluten-Free Option

Limoncello Cheesecake [V] £6.75

Served with your choice of fresh cream or vanilla ice cream.

No Gluten-Free Option

Raspberry & Chocolate Truffle [V] [VGO] [GFO] £6.75

A rich chocolate & coconut base topped with a raspberry cream & finished with whole raspberries, chocolate décor & dusted with sweet snow.

Served with your choice of either fresh cream or vanilla ice cream.

Caramel Apple Pie [V] [GFO] £6.75

Pastry case filled with layers of custard, jellied apples and crunchy crumble, flooded with a layer of caramel fudge.

Served with your choice of custard, fresh cream or vanilla ice cream.

Naughty Chocolate Fudge Cake [GFO] £6.75

Chocolate sponge cake, filled and topped with layers of smooth chocolate fudge. Finished with a sprinkling of chocolate pieces.

Served with your choice of custard, fresh cream or vanilla ice cream.

Trio of New Forest Ice Creams and Sorbets [V] £6.00

Ask your server for today's choices.

May have traces of other allergens depending on flavour.

Vegan and Dairy-Free options available.

Stilton and Mature Cheddar Cheeseboard [GFO] £9.75

Served with crusty bread, onion chutney, celery, grapes and apple.

Food allergy and intolerance information

If you have a specific dietary need, please inform staff before ordering, to minimise the risk of cross-contamination. Ingredients and specifications can change; so, even if you have dined with us before, it is important to review this information before ordering. The Dolphin identifies the 14 major allergens. Our kitchens do not handle any products which contain peanuts; however, we do sell pre-packaged peanuts from our bar. Many of the ingredients we use are produced in factories which handle additional allergens. The manufacturers have controls in place and are subject to frequent audits, yet customers should be aware that there could be a small risk of cross-contamination. While we have procedures for segregating preparation within the kitchen, service may involve shared preparation/cooking areas. If you have a specific food allergen need, please inform us; we will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products. Our menu descriptions do not include all ingredients. All weights are approximate before cooking. Fish dishes may contain small bones. Prices are in pounds sterling and include VAT, charged at the current rate. All Menu items are subject to availability. We reserve the right to withdraw/change offers (without notice), at any time. April 2024.