DESSERT AND CHEESE

Prune Armagnac Soufflé 23
Crème anglaise

Vanilla Crème Brûlée 22
Rosemary ice cream

Profiterole 22
Hazelnut ice cream, passionfruit caramel

Valrhona Chocolate Cake 23
Vanilla crème anglaise

DD Ice Cream Sundae 21
Valrhona chocolate sorbet, vanilla bean ice cream,
salted caramel popcorn, whipped cream,
milk chocolate sauce

Scoops 7ea
Ice cream - Vanilla bean / Hazelnut
Sorbet - Passionfruit / Chocolate

Dark Chocolate Truffle 8ea
Raspberry pâte de fruit

Cheese Selection
Butter milk lavosh, muscatels, apple jelly
1 piece 19
3 piece 35
5 piece 48

Menus are subject to seasonal change.
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.

THE DRY DOCK
Public House and Dining Room

Groups of 8 or more will incur a 10% service charge (Monday to Saturday). A surcharge of 10% will apply on Sundays and 15% on public holidays. Credit and debit cards incur a surcharge of 1.5%.