



Pudding

Lemon posset with torched orange and Cornish fairings	£6.25
Apple galette, tonka bean cream, toffee doughnut	£6.95
Sticky toffee pudding, vanilla ice cream and salted caramel sauce	£6.95
Caramel panna cotta, poached pear, Yorkshire parkin and maple & walnut ice cream	£7.50
Marquise au chocolat, cappuccino custard, caramelised white chocolate and an orange gel	£7.95
Assiette (<i>for two to share</i>)	£16.50
Selection of gelato and sorbets from Baboo, Bridport <i>Madagascan vanilla, chocolate, strawberry, pistachio, blackcurrant ripple, salt caramel, humbug, peanut & chocolate, Jaffa cake</i>	£1.95/scoop

Sorbets: *lemon, orange, passionfruit, blackcurrant*

Cheeseboard

Any 3 cheeses from our selection listed overleaf with a homemade fruit chutney and lavosh	£10.50
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Dessert Wine & Port 75ml

Clos Dady, Sauternes 2010 Bordeaux, France (chilled) Honey, roasted nut and marmalade flavours perfectly balanced by a zesty, lime rind acidity. (14%abv)	(half bottle £32.50) £6.90
<i>Liqueur</i> Muscat, Skillogalee NV South Australia (room temperature) Nutty, raisin and apricot flavours with a full body. Sticky enough to match well with the sweetest desserts. (18%abv)	£7.50
Warre's Otima 10, Ten year old Tawny (chilled) From the oldest British owned port house, a tawny which is very fresh on the palate with hints of dried fruits and an earthy aroma. (20%abv)	£6.50

**ALLERGENS - some of our food & beverages may contain allergens.
Please ask a member of staff for any allergen information prior to ordering.**

How very dairy . . .

Tunworth

Camembert-style cows milk cheese from Hampshire with a rich, sweet and nutty flavour.

Royal Bassett Blue

A pasteurised soft blue cheese, produced by Brinkworth Dairy at Hill End Farm near Chippenham, Wiltshire.

Leonard Stanley

A clothbound Cheddar matured for a minimum of seven months from Leonard Stanley, Gloucestershire

Berkswell

Rich, firm, sweet, fruity and nutty ewes milk cheese from Ram Hall, West Midlands.

Francis

A beautiful, very pungent, cheese with a sticky washed rind from James McCall, Dorset.

Dorstone

An unpasteurised goat's milk cheese from Dorstone, Herefordshire. This smooth, mousse like cheese has a lemony flavour with a hint of goat and a sharp, bitter finish.