



Sample Pudding Menu

Lemon posset, gin & tonic jelly, lemon balm, lemon shortbread	£6.95
Sticky toffee pudding, brandy snap, toffee sauce and vanilla ice cream	£6.95
Banoffee pie, praline mousse, torched banana, praline tuille	£7.50
Yoghurt parfait, mulled figs, brioche, candied pecans	£7.50
White chocolate delice, pistachio sponge, granola, aero, raspberry gel and pistachio ice cream	£7.95
Assiette (<i>for two to share</i>)	£16.50
Selection of gelato and sorbets from Baboo, Bridport <i>Madagascan vanilla, chocolate, strawberry, blackcurrant ripple, humbug, peanut & chocolate, Jaffa cake</i>	£1.95/scoop
Sorbets: <i>lemon, orange, passionfruit, blackcurrant</i>	

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
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<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
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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
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**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.

Isle of White Blue

A naturally rinded soft blue cheese from Queen Bower Dairy, Sandown

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, cows milk cheese with a sticky washed rind from James McCall, Dorset.

Vulscombe

A rennet free soft, handmade, fresh, pasteurised goat's milk cheese produced near Tiverton by Joyce and Graham Townsend.