



Sample Pudding Menu

Lemon posset, kiwi, mango, pineapple, toasted coconut, coconut biscuit	£6.95
Sticky toffee pudding, brandy snap, toffee sauce, vanilla ice cream	£6.95
Rhubarb & stem ginger trifle, poppy seed, pistachio biscotti	£7.50
Apple parfait, spiced apple purée, honeycomb, cinnamon ice cream, Granny Smith granita	£7.50
Dark chocolate mousse, blood orange, confit orange purée, vanilla cream, mint gel, chocolate tuille	£7.95
Assiette (<i>for two to share</i>)	£16.50
Selection of gelato and sorbets from Baboo, Bridport	£1.95/scoop
Gelato: <i>Maple & walnut, salt caramel, raspberry ripple, humbug, Jaffa-Cake, peanut & chocolate, Madagascan vanilla, chocolate, strawberry,</i>	
Sorbets: <i>lemon, orange, passionfruit, blackcurrant, plum, pear,</i>	

Cheeseboard

Any 3 cheeses from our selection with a homemade fruit chutney and lavosh £10.50

<i>Tunworth</i>	Camembert-style cows milk cheese from Hampshire with a rich, sweet and nutty flavour.
<i>Bath Blue</i>	An organic blue cheese produced by following a traditional Stilton recipe. It is creamy with even blueing throughout from Park Farm in the Mendip Hills.
<i>Leonard Stanley</i>	A clothbound Cheddar matured for a minimum of seven months from Leonard Stanley, Gloucestershire.
<i>Berkswell</i>	Rich, firm, sweet, fruity and nutty ewes milk cheese from Ram Hall, West Midlands.
<i>Francis</i>	A beautiful & pungent Dorset cows milk cheese with a sticky washed rind from James McCall.
<i>Vulcombe</i>	A rennet free soft, handmade, fresh, pasteurised goat's milk cheese produced near Tiverton by Joyce and Graham Townsend.

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, fresh on the palate with hints of dried fruits and an earthy aroma. (20%abv)	£6.50
Quinta do Crasto 2013 LBV (room temperature)	
After 4 years of ageing in old wooden vats, the proprietors carefully selected its best wines of one single year (20%abv)	£4.70