



## Sample Pudding Menu

Lemon & passionfruit posset, mango salad, mango sorbet, lemon shortbread	£6.95
Sticky toffee pudding, brandy snap, toffee sauce, vanilla ice cream	£6.95
Strawberry 'Eton mess', torched Italian meringue, strawberry sorbet	£7.50
White chocolate & raspberry cannelloni, basil & lime sorbet, pistachio tuille	£7.50
Salt caramel tart, ginger ice cream, chocolate tuille	£7.95
Assiette ( <i>for two to share</i> )	£16.50
Selection of gelato and sorbets from Baboo, Bridport	£2.30/scoop
Gelato: <i>Salt caramel, maple &amp; walnut, damson ripple, humbug, Jaffa-Cake, peanut &amp; chocolate, blackcurrant ripple, Madagascan vanilla, chocolate, strawberry,</i>	
Sorbets: <i>lemon, orange, rhubarb, plum, pineapple, strawberry</i>	

## Cheeseboard

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

<i>Tunworth</i>	A 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>Francis</i>	A beautiful & pungent Dorset cows milk cheese with a sticky washed rind from James McCall.
<i>Vulscombe</i>	A rennet free soft, handmade, fresh, pasteurised goat's milk cheese produced near Tiverton by Joyce and Graham Townsend.
<i>Sheep Rustler</i>	A semi-hard ewes milk cheese from Pylle, Somerset with a medium, mellow flavour that is slightly nutty with a hint of caramel.

## Dessert Wine & Port 75ml

Garonelles Sauternes, Lucien Lurton et Fils 2017 Bordeaux, France (chilled) Expressive nose with aromas of exotic fruits, pineapple and citrus fruits. (13.5%abv)	£5.90
Clos Dady, Sauternes 2014 Bordeaux, France (chilled) Honey, roasted nut and marmalade flavours perfectly balanced by a zesty, lime rind acidity. (14%abv)	(half bottle) £32.50
<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