



Sample Pudding

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| Caramelised banana panna cotta, almond nougat, toffee popcorn, confit lime zest | £6.95 |
| Sticky toffee pudding, brandy snap, toffee sauce, vanilla ice cream | £6.95 |
| Rum poached pear & blackberry mille feuille, pear Chantilly, blackcurrant sorbet | £7.50 |
| Chocolate & whisky crèmeux, coffee bean espuma, candied walnuts, maple & walnut ice cream | £7.95 |
| Caramel, chocolate and orange tart, torched orange, orange sorbet, lemon balm | £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, cardamom, humbug, Jaffa-Cake, peanut & chocolate, ginger, Madagascan vanilla, chocolate, strawberry, blackcurrant ripple</i> | |
| Sorbets: <i>lemon, orange, passionfruit, pineapple, strawberry, elderflower, basil & lime</i> | |

Cheeseboard

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

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| <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>Vulcombe</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

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| 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 Muscat</i> , Skillogee 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 |

Please ask a member of staff for any allergen information prior to ordering.