



## Pudding

Rum spiced pineapple, ginger cake, mango sorbet, coconut, lime gel	£7.50
Dark chocolate fondant, pistachio crumb, orange sorbet	£7.50
Set lemon verbena cream, fresh raspberries, passion fruit, honeycomb, whisky jelly	£7.95
Strawberry parfait, wild strawberries, strawberry gel, elderflower, basil	£8.50
Selection of gelato and sorbets from Baboo, Bridport	£2.30/scoop
Gelato: <i>Jaffa cake, peanut &amp; chocolate, Madagascan vanilla, chocolate, strawberry</i>	
Sorbets: <i>lemon, passionfruit, pineapple, strawberry, elderflower</i>	

## Cheeseboard

Any 3 cheeses from our selection with a homemade fruit chutney and crackers	£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>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

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> , 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

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