



Sample Pudding Menu

Blueberry tart, blueberry & lemon sorbet, meringue, crème diplomat	£7.95
Apple parfait, poached apple, brown butter madeleine, whisky caramel	£7.95
Spiced carrot cake, cream cheese, orange & carrot purée, carrot sorbet, sesame tuille	£7.95
Dark chocolate delice, caramelised banana, hazelnut macaron, crème fraiche	£8.50
Matcha & white chocolate mousse, Cornish fairing, dulcify crèmeux, ginger tuille	£9.25
Selection of gelato and sorbets from Baboo, Bridport	£2.50/scoop
Gelato: <i>Madagascan vanilla, strawberry, chocolate, salt caramel</i>	
Sorbets: <i>lemon, plum, blackcurrant</i>	

Cheeseboard

Tytherleigh cheese selection with a homemade fruit chutney, walnut & rosemary bread and crackers £12.50

<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>Montgomery's</i>	The Montgomery family have been farming the North & South Cadbury pastures for three generations, to make their delicious Montgomery Cheddar. Deep, rich and nutty.
<i>Berkswell</i>	Rich, firm, sweet, fruity and nutty ewes milk cheese from Ram Hall, West Midlands.
<i>Kathrine</i>	Strong, fruity, semi-hard goats cheese with a Somerset cider brandy washed rind from White Lake, Somerset.

Dessert Wine & Port 75ml

Château Jany Sauternes, 2018 Bordeaux, France (chilled)	
Made from late harvested Semillon grapes grown on the left bank of the river Garonne. This Sauternes is a rich and aromatic dessert wine with notes of grapefruit and lemon on the nose and concentrated flavours of apricot and mango. (13.5% abv)	£7.50
	1/2 bottle £34.50
<i>Liqueur</i> Muscat, 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)	£6.95
Quinta do Crasto 2015 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)	£6.50

ALLERGENS - some of our food & beverages may contain allergens.

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