



Sample Pudding

Apple parfait, poached apple, ginger bread, whisky caramel	£7.95
Figgy pudding, glazed fresh figs, crème Anglaise	£8.50
Cranberry & orange tart, orange Chantilly, orange sorbet	£8.50
Dark chocolate & mint delice, almond macaron, mint ice cream	£8.50
Mince pie mille feuille, crème pâtissière, brandy soaked pears, brandy cream	£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>Driftwood</i>	Intensely rich, smooth and creamy goats cheese. The cheese is rolled in ash, before the grey mottled wrinkly coat is encouraged to develop over the snow white interior. From Bagborough Farm, Shepton Mallett.

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 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)	£6.95
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.