

Pudding SAMPLE

Apple parfait, caramelised apple, almond streusel, apple & almond macaron, miso caramel	£8.50
Rhubarb & custard tart, rhubarb sorbet, rhubarb purée, ginger gel, ginger tuille	£8.50
Dark chocolate crémeux, whisky ice cream, orange jelly, cocoa nib tuille	£8.50
Lemon curd, pâte sablée, basil & olive oil sponge, Italian meringue, lemon gel	£8.95
Honey & crème fraîche mousse, passionfruit sorbet, passionfruit gel, honeycomb, pumpkin seeds	£8.95
Selection of gelato and sorbets from Baboo, Bridport	£2.50/scoop
Gelato: <i>Madagascan vanilla, chocolate, strawberry, salt caramel</i>	
Sorbets: <i>lemon, plum, blackcurrant</i>	

Cheeseboard

Tytherleigh cheese selection with a homemade fruit chutney, walnut & rosemary bread and crackers £12.95

Tunworth A Camembert-style cows milk cheese from Hampshire with a rich, sweet and nutty flavour.

Bath Blue 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.

Montgomery's The Montgomery family have been farming the North & South Cadbury pastures for three generations, to make their delicious Montgomery Cheddar. Deep, rich and nutty.

Berkswell Rich, firm, sweet, fruity and nutty ewes milk cheese from Ram Hall, West Midlands.

Rachel A semi hard, washed rind goats cheese, with a delicate sweet flavour. From White Lake, Somerset.

Dessert Wine & Port 70ml

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

Liqueur 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) £6.95

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.