



Sample Pudding Menu

Apple parfait, caramelised apple, almond streusel, apple & almond macaron, miso caramel	£8.50
Dark chocolate crèmeux, 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
Raspberry & crème diplomat tart, elderflower ganache, raspberry gel, raspberry & elderflower sorbet	£9.50
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
<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>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.
<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 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
<i>Liqueur</i> 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.