



Sample Pudding Menu

Poached pear, pear purée, Earl Grey ice cream, honey tuille	£8.50
Warm chocolate sponge, chocolate & caramel sauce, malt ice cream, cocoa nibs	£8.95
Blackberry & almond crumble cake, sorrel & gin sorbet, blackberry gel, candied almonds	£8.95
Yoghurt panna cotta, thyme poached plums, Cornish faring, ginger tuille	£8.95
Spiced pumpkin custard tart, torched Italian meringue, pecans, brown butter ice cream	£9.50
Selection of gelato and sorbets from Baboo, Bridport	£2.60/scoop
Gelato: <i>Madagascar vanilla, chocolate, strawberry, salt caramel</i>	
Sorbets: <i>lemon, blood orange, pink grapefruit, blackcurrant, plum</i>	

Cheeseboard

Tytherleigh cheese selection with a homemade fruit chutney, walnut & rosemary bread and crackers	£13.50
<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>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

Garonnelles Sauternes, 2020 Bordeaux, France (chilled)	
Expressive nose with aromas of exotic fruits, pineapple and citrus fruits. (12.5% abv)	£7.50
Sauternes-Barsac Cyprès de Climens, 2016 Bordeaux, France (chilled)	
Barsac is one of the great French dessert wines and this fine example is wonderfully honeyed and perfumed with candied fruit, apricot and hints of vanilla. (13.5% abv)	1/2 bottle £48.50
<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)	£6.95
Quinta do Crasto 2016 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