



Sample Pudding Menu

Lemon parfait, lemon curd, torched Italian meringue, crème Chantilly	£8.95
Warm chocolate sponge, chocolate ginger mousse, ginger ice cream, sesame crumb	£8.95
Caramelised apple terrine, burnt apple purée, celeriac ice cream, cinnamon tuille	£8.95
Rhubarb & pistachio tart, lime sorbet, pistachio brittle	£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>Barkham Blue</i>	A mellow blue cheese with a creamy flavour and peppery tang from Barkham on the Hampshire/Berkshire border.
<i>Cornish Kern</i>	A Comté style cheese from the makers of Cornish Yarg from Lynher Dairies.
<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 Cypres 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