



## Pudding

Earl Grey diplomat tart, bergamot gel, lemon sorbet	£8.95
Clotted cream panna cotta, macerated strawberries, meringue	£8.95
Milk & dark chocolate mousse, chocolate & almond soil, salted caramel ice cream	£9.95
Almond parfait, cherry gel, kirsch poached cherries	£9.95
Coffee & white chocolate Paris-Brest, coffee ice cream	£9.95
Selection of gelato and sorbets from Baboo, Bridport	£2.90/scoop

Gelato: *Madagascan vanilla, chocolate, strawberry, salt caramel, chocolate & hazelnut*

Sorbets: *lemon, blood orange, plum, blackcurrant*

## Cheeseboard

Tytherleigh cheese selection with a homemade fruit chutney, sunflower & fig toast and crackers	£15.50
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*Tunworth* A Camembert-style cows milk cheese from Hampshire with a rich, sweet and nutty flavour.

*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.

*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.

*Sheep Rustler* A semi-hard ewes milk cheese from Pylle, Somerset with a medium, mellow flavour that is slightly nutty with a hint of caramel.

*Driftwood* 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, 2019 Bordeaux, France (chilled) Expressive nose with aromas of exotic fruits, pineapple and citrus fruits. (12.5% abv)	£8.00
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</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)	£8.50
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)	£9.00
Quinta do Crasto 2017 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