



pudding

Rice pudding, caramelised banana, cinnamon Chantilly, nutmeg, confit lime	£8.95
Lemon mousse, meringue, ginger crumble, passionfruit syrup, kiwi	£9.50
Vanilla panna cotta, blackberry compote, mint, candied pecans, shortbread	£9.50
Hazelnut cake, dark chocolate crèmeux, roasted hazelnuts, salt caramel, Guinness ice cream	£9.95
‘Cheese on toast’ - melted tunworth, poached apricots, toasted treacle soda bread	£10.50
Selection of gelato and sorbets from Baboo, Bridport	£3.50/scoop
Gelato: <i>Madagascan vanilla, chocolate, strawberry, salt caramel, hazelnut</i>	
Sorbets: <i>lemon, blood orange, blackcurrant</i>	

Cheeseboard

Tytherleigh cheese selection with a homemade fruit chutney, treacle soda bread and crackers	£15.50
<i>Tunworth</i>	A Camembert-style cows milk cheese from Hampshire with a rich, sweet and nutty flavour.
<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>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>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

Thelema Muscat late harvest 2023 Stellenbosch, South Africa (chilled)	£7.50
Aromas of pineapple, citrus & apricots with a touch of honey and subtle floral notes. (10.5%abv)	1/2 bottle £35.00
Garonnelles Sauternes, 2022 Bordeaux, France (chilled)	£8.00
Expressive nose with aromas of exotic fruits, pineapple and citrus fruits. (12.5% abv)	
De Bortoli Noble One Botrytis Semillon 2020 New South Wales Australia (chilled)	£12.50
A rich blend of stone fruits, citrus, sweet vanillin oak & spice with nectarine, honey and cumquat. (9% abv)	1/2 bottle £59.50
Warre’s Otima 10, Ten year old Tawny (chilled)	£9.00
From the oldest British owned port house, fresh on the palate with hints of dried fruits and an earthy aroma. (20% abv)	
Quinta do Crasto 2017 LBV (room temperature)	£6.50
After 4 years of ageing in old wooden vats, the proprietors carefully selected its best wines of one single year (20% abv)	