



PUDDINGS £9.50

Chocolarder Chocolate Pot

Piggy Shortbread

Recioto della Valpolicella, Valpantena, 2019, £8.50

Eve's Pudding

Jim Hoopers Rhubarb & Meggy Moo's Cream

Saussignac, Château des Eyssards, 2016, £9

Prince & Son's Chamomile Cheesecake

'Last Years' Garden Raspberries

Jurançon, Domaine de Souch, 2017, £15

Hazelnut & Lyle's Syrup Tart

Crème fraîche

Rivesaltes, Ambré, Chez Jau, 2007, £9

Nan's Rice Pudding

Angie's Strawberry Jam

LIGHTER PUDS

Garden Verbena Vodka & Lemonade Jelly

Bramley Apple Sorbet

Piggy Fours £8.50

A Selection of Sweet Treats

CHEESE

1 Piece £5.50 ~ 3 Pieces £12.50 ~ 5 Pieces £17.50

Artisan Cheeses Produced in Dorset

Fonseca 20 Year Tawny Port - £15

Please choose from the selection below or let the chef decide...

Ford Farm Cheddar

Cheddar from Dorchester,
Creamy and Rich in Texture

Wordsworth

12 Month Matured Gouda Style, with a Rich and
Nutty Flavour

Benville Organic Soft Cheese

unctuous & creamy, triple cream soft cheese from
Hollismead Organic Dairy

Cranborne Blue

A Creamy Blue Cow's Milk Cheese; Deep Yellow Glow
with an Electric Blue Vein

Dorset Blue Vinny

Crumbly Blue, using
Woodbridge Farm Cow's Milk

Shakespeare

To Brie Or Not To Brie
Soft White Bloomed Ewes Milk Cheese

Please speak to a member of staff if you have any questions about the menu, allergies or dietary requirements.

We hope you enjoyed the food & service, we add a suggested 12.5% Service Charge to your bill. If something wasn't up to scratch, don't pay it, but do tell us what we could have done better.

Liqueur Coffee

£10.00

Irish, French, Italian, Russian, Brandy, Calypso

Our Coffee Selection

£4.50

Espresso (£3.50), Macchiato, Americano, Cappuccino, Flat White, Latte
Double Espresso, Double Macchiato, Chocolarder 65% Drinking Chocolate

Our Tea Selection

£4.50

English Breakfast, Earl Grey, Green, Berries & Cherries, Lemongrass & Ginger

Sweet Wine

	75ml	Bottle
Moscato d'Asti, Ceretto, Piedmonte, 2022 (37.5cl)		£38
Late Harvest Sauvignon Blanc, Sweetheart, Oliver Zeter, Pfalz, 2022 (50cl)	£7.50	£49
Recioto della Valpolicella, Valpantena, 2019 (50cl)	£8.50	£55
Saussignac, Château des Eyssards, 2016 (50cl)	£9	£57
Rivesaltes, Ambré, Chez Jau, 2007 (50cl)	£10	£62
Jurançon, Marie Kattalyn, Domaine de Souch, 2017 (75cl)	£15	£100
Banyuls - Rimage Traginer	£12	£81
Passito di Pantelleria, Ben Ryé, Donnafugata, 2021 (37.5cl)	£16	£75
Oremus, Late Harvest, Tokaji, 2019 (50cl)	£14	£90
Pinot Gris, Altenbourg Vendanges Tardives, Domaine Weinbach, 2005 (37.5cl)		£90
Château Doisy-Vendrées, Barsac, 2010 (37.5cl)		£90
Château Suduiraut, Sauternes, 2007 (37.5cl)		£105
Château Nairac, Barsac, 1997 (75cl)	£16	£150
Bonnezeaux, "La Chapelle", Château de Fesles, 1990 (75cl)	£18	£165

Port

	75ml	Bottle
Port - Fonseca LBV	£8	
Port - Fonseca 20 Year Tawny Port	£15	
Port - Taylor's Quinta de Vargellas, 1998 (37.5cl)		£49
Port - Taylor's Vintage, 1994 (75cl)	£32	£275

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