



PUDDINGS £8.50

Devon Baked Apple

Oat Cream & Cider Brandy Syrup

Bodegas Hidalgo, Triana Pedro Ximenez, Spain £7.50

Cinder Toffee 'Iced' Terrine

Bitter Chocolate Sauce

Mullineaux Straw Wine, Swartland, SA 2020 £14.50

Dark Chocolate Mousse

Ginger Spiced & Chargrilled Pear

Mas Amiel, Maury, France 2019 £8.50

Hazelnut Treacle Tart

Malt Ice Cream

Balfour Late Harvest, Hush Heath Estate, Kent, England
2018 £14.00

LIGHTER PUDDS

Boozy Blood Orange Fool

Toasted Almonds

Le Colombare, Recioto di Soave, Pieropan, Veneto, Italy 2015
£15.00

Matthew's 2019 Sloe Gin Jelly

Blackcurrant Sorbet

Chateau Vari, Monbazillac, France 2017 £7.00

Forager's Shot £3.50

Piggy Fours £6.50

Selection of Ice Creams & Sorbets £7.00

CHEESE

Local Artisan Cheeseboard: Solo £4.50, Trio £11.50, Full Deck £14.50

Selection of the best cheeses from the local area, served with
crackers, Celery, Apple & Homemade Quince Jelly

Quicke's Traditional Cheddar - Cloth bound, & matured for 15 months in Newton St Cyres.

Sharpham Elmhirst - Made with double cream & Jersey milk, mould ripened decadent & gooey

Beenleigh Blue - A blue sheep's cheese made by Ben Harris at Ticklemore Cheese, Near Totnes

Gunstone - Semi-hard, buttery with delicate goat flavour from Norsworthy Dairy, Devon

Little Stinky - A rind washed cow's cheese with a creamy texture.

Wine Pairing

Cockburn's, Vintage, Portugal 1994 £12.00

Coffee £4.25

Tea £3.75

Hot Chocolate £4.25

Liqueur Coffee £9

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

SWEET AND FORTIFIED

White

	75ml	Bottle 37.5cl
Semillon/Sauvignon Blanc - Chateau Vari, Monbazillac, France 2017	£7.00	£30.00
Muscat - Campbells, Rutherglen, Australia NV	£9.00	£40.00
Chardonnay - Balfour Late Harvest, Hush Heath Estate, Kent, England 2018	£14.00	£65.00
Chenin Blanc - Mullineux Straw Wine, Swartland, South Africa 2020	£14.50	£70.00
Garganega - Le Colombare, Recioto di Soave, Pieropan, Veneto, Italy 2016	£15.00	£85.00

75ml Bottle 50cl

Furmint/Harslevelu/Zeta - 1413, Dicsnoko, Tokaji, Hungary 2015	£9.00	£55.00
Furmint, 6 Puttonyos, Dobogo, Tokaji, Hungary 2017	£17.50	£120.00

75ml Bottle 75cl

Riesling - Reichsgraf v. Kesselstatt, Kaseler Nies'chen, Mosel, Germany 2005	£9.50	£95.00
Chenin Blanc - Moulin Touchais, Loire Valley, France 2003	£9.50	£95.00

Red

	75ml	Bottle 37.5cl
Grenache - Mas Amiel, Maury, France 2019	£8.50	£50.00

Sherry

	75ml	Bottle 75cl
Bodegas Hidalgo, Pasada Pastrana Manzanilla, Spain	£5.00	£45.00
Bodegas Hidalgo, Alameda Cream, Spain	£5.00	£45.00

75ml Bottle 50cl

Bodegas Hidalgo, Triana Pedro Ximenez, Spain	£7.50	£66.00
--	-------	--------

Port

	75ml	Bottle 75cl
Fonseca, Late Bottled Vintage, Portugal 2015	£6.50	£55.00
Fonseca, Tawny 10yr, Portugal NV	£8.50	
Cockburn's, Vintage, Portugal 1994	£12.00	£95.00
Taylors, Vintage, Portugal 1985		£120.00
Dow's, Vintage, Portugal 1975		£150.00

Cocktails

Hogfather	£10.00
-----------	--------

Toki Japanese Whiskey, Amaretto, Crème de Abricot

Jewel	£12.00
-------	--------

Chase GB Gin, Londinio Aperitivo, Knightor Rosso Vermouth, Orange Bitters

Espresso Martini	£12.00
------------------	--------

Chase Vodka, Conker Cold Brew Liqueur, Pedro Ximenez Sherry, Coffee

(v) Suitable for vegans

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