#### PUDDINGS £8.50

Mincemeat & Almond Tart Craíg's Farm Cream

Tokají, Hungary, 2017, £10.50

Dark Chocolate & Orange Mousse

Last Year's Blackcurrants & Cocoa Nibs

Grahams 20 Year Tawmy Port £14.00

Apple & Blackberry Crumble Vegan Vanilla Ice Cream

Blandy's 20 Year Madeira £8.50

Angie's Strawberry Jam Steamed Sponge Birds Custard

Saussignac, Chateau des Eyssards 2017 £10.50

#### LIGHTER PUDS

Early Season Blood Orange

Blood Orange Sorbet & Chase Marmalde Vodka

Foraged Douglas Fir Gin & Tonic Jelly

Apple Sorbet

Piggy Fours £6.50

Homemade Ice Cream & Sorbets £7.50

#### CHEESE

1 Piece £4.50 ~ 3 Pieces £11.50 ~ 5 Pieces £14.50

Artisan Cheeses Produced in Dorset

Graham's 20 Year Tawny Port £14.00

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

#### Francis

Semí Soft, Matured with a Sticky Rind. Made by James Cheeses in Child Okeford

#### Ford Farm Cheddar

Cheddar from Ford Farm, Dorchester. Creamy and Rich Texture

Isle of Wight Soft

Soft White Bloomed Cow's Milk Cheese

#### Cranborne Blue

A Creamy Blue Cow's Milk Cheese with a Deep Yellow Glow with Electric Blue Vein Streaks

#### Dorset Blue Vinny

Crumbly Blue, using Woodbridge Farm Cow's Milk

#### Wordsworth

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

Please Inform a Member of Staff Before Ordering if You Have Any Food Allergies or Dietary Requirements - Our Game May Contain Shot! We hope you enjoyed the food and service, we add a suggested 12.5% Service Charge to your bill. If the service wasn't up to scratch, don't pay for it. (But do let us know what we could do better)

## Liqueur Coffee - £9.95

Irísh, French, Italian, Russian, Brandy, Calypso

£3.95 Our Coffee Selection £4.25

Espresso, Macchiato

Americano, Cappuccino, Flat White, Latte

### Our Tea Selection - £3.50

English Breakfast, Earl Grey, Green, Berries & Cherries, Lemongrass & Ginger, Garden Fresh Mint

Sweet Wine	75ml	Bottle
Saussígnac – Chatwau des Eyssards, France, 2015	£10.50	£72.00 (50 al)
<b>Tokaji</b> – Edes Szamorodni, Hungary, 2017	£10.50	£72.00 (50cl)

Madeira, Port & Sherry	75ml
Madeira - Blandy's, 10 Year	£8.50
Port - Fonseca LBV	£6.00
Port - Graham's 20 Year Tawny Port	£14.00
Sherry - Manzanilla, La Gitana	£ 6.00
Sherry - Alameda Cream, La Gitana	£ 7.00
Sherry - Amontíllad, La Gítana	£7.00

# After Dinner Drinks

Espresso Martíni- Chase Vodka, Conker Coffee Liqueur, PX Sherry, Cold Brew Coffee	£12.00
Old Fashioned-Bulleit Bourbon, Angostura Bitters, Sugar	£12.00
Macallan 12yr - A excellent example of a heavy sherry filled scotch	£12.00
Bowmore 18yr - A Islay classic with a heavy sherry influence	£18.00
Redbreast 15yr – A Irísh Whískey filled with tropical fruits & toasted barley	£10.00
Níkka Coffeey – A blend of Japanese brilliance with the flavours of bourbon.	£8.50
Laberdolíve - An Vintage Armangac with fantastic nutty notes	£20.00
Trois Riverie - An outstanding rum with beautiful pineapple notes	£6.50
Caprelous Siegerrebe - A truly brilliant example of an English "Grappa", notes of Rose and Lychee	£14.00