

Liqueur Coffee - £9.95

Irish, French, Italian, Russian, Brandy, Calypso

Our Coffee Selection

£3.95

Espresso, Macchiato

£4.50

Americano, Cappuccino, Flat White, Latte
Double Espresso, Double Macchiato

Our Tea Selection - £3.95

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

Sweet Wine

	75ml	Bottle (50cl)
Riesling - Paulett, Botrytised Riesling, Australia, 2017	£7	£45
Saussignac - Chateau des Eyssards, France, 2015	£10.50	£72
Tokaji - Edes Szamorodni, Hungary, 2017	£10.50	£72
Recioto - della Valpolicella, Italy, 2019	£8	£55
Moscato - Passito di Pantelleria, Ben Rye Donnafugata, Italy, 2020	£19	£75
Jurancon - Marrie Katalyn, Domaine de Souche, 2017	£15	£75

Fortified wines

	75ml
Banyuls - Rimage Traginer	£12
Madeira - Blandy's, 10 Year	£8.50
Port - Fonseca LBV	£8
Port - Fonseca 20 Year Tawny Port	£15
Port - Warre's 1997 Vintage Port	£17
Sherry - Manzanilla, La Gitana	£7
Sherry - Alameda Cream, La Gitana	£7
Sherry - Amontillad, La Gitana	£7

After Dinner Drinks

Espresso Martini- Chase Vodka, Conker Coffee Liqueur, PX Sherry, Cold Brew Coffee	£14
Old Fashioned- Bulleit Bourbon, Angostura Bitters, Sugar	£14
Macallan 12yr - A excellent example of a heavy sherry filled scotch	£12
Bowmore 18yr - A Islay classic with a heavy sherry influence	£14
Redbreast 15yr - A Irish whiskey filled with tropical fruits & toasted barley	£10

PUDDINGS £8.95

Trintiy Burnt Cream

Tokaji- Edes Szamordni, Hungary, 2017, £10.50

Dark Chocolate Mousse

Spiced Poached Pear & Seeded Tuile

Recioto - della Valpolicella, Italy, 2019, £8

Mincemeat Turnover

Organic Keffir & Brown Sugar Ice Cream
Jurancou - Domaine de Souche, 2017, £15

Rum infused Spotted Dick

Salted Butter & Bird's Custard
Moscato - Passito di Pantelleria, Ben Rye
Donnafugata, Italy, 2020, £19

LIGHTER PUDS

Hazelnut & Oat Pudding

Hazelnut Granola

Piggy Fours £6.50

'Our' Marmalade Gin & Tonic Jelly

New Season Blood Orange

Homemade Ice Cream & Sorbets

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

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

Benville

'Triple Cream Style Brie' From Hollismead
Organic Dairy

Please speak to our restaurant manager if you have any questions about the menu, allergies, dietary requirements or calorie content.

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)