

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 (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 - Marie Kattalyn, Domaine de Souch, France, 2017 (70cl)	£15	£97

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 - Fino, Marismeno Romate	£10
Sherry - Palo Cortado, Regente Romate	£16
Sherry - Amontillado, NPU Romate	£14
Sherry - Pedro Ximenez, Cisneros Romate	£18

After Dinner Drinks

Espresso Martini- Chase Vodka, Conker Coffee Liqueur, PX Sherry, Cold Brew Coffee	£14
Macallan 12yr - A excellent example of a heavy sherry filled scotch	£14
Octomore 13.3 - Super Heavily Peated , Cask Strength Whisky	£28
Redbreast 21yr - A Irish Whiskey filled with tropical fruits & toasted barley	£25

PUDDINGS £8.95

Wild Fennel Set Milk

New Forest Strawberries & Roast White Chocolate
Tokaji, Edes Szamordni, Hungary, 2017, £10.50

Baked 70% Chocolarter Chocolate Custard

Preserved Blackcurrants & Creme Fraiche
Recioto, della Valpolicella, Italy, 2019, £8

Angie's Raspberry Jam Bakewell Tart

Dairy Ice Cream
Jurancon - Marie Kattalyn, Domaine de Souch,
France, 2017, £15

Lenctenbury Blueberry & Sherry Trifle

Almond Sponge & Whipped Cream
Moscato, Passito di Pantelleria, Ben Rye Donnafugata,
Italy, 2020, £19

LIGHTER PUDS

St. Clements Oat Cream 'Posset'

Poached Rhubarb & Shortbread Pig

Foraged Wild Violet Vodka & Tonic Jelly

Fruit Cage Berry Sorbet

Piggy Fours £8.50

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

Benville

'Triple Cream Style Brie' 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 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)