Puddings - £9.50

**Book & Bucket Potter Cheesecake**
New Forest Raspberries & Garden Orange Thyme
Chouchen, The Wharie Experience, Sway NV 75ml £7

**Garden Mint Choc Ice**
Peppermint Syrup
Pinot Noir - Saurus Late Harvest, Patagonia 75ml £12

**New Forest Gooseberry Tart**
Foraged Elderflower Curd
Semillon/Sauvignon Blanc, Chateau Guiraud, Sauternes, Bordeaux 2008 £15.50

**Fruit Cage Pavlova**
Vanilla Custard Cream
Zibbibo - Passito di Pantelleria, Ben Ryé, Donna Fugata, Italy 75ml £16

Lighter Puds - £9.50

**Lemon Posset**
New Forest Strawberries & Cat’s Tongue Biscuit
Welschriesling/Pinot Blanc - Heidi Schrock & Shone, Beerenauslese, Austria 75ml £14

**Pimm’s Jelly**
Zero Waste Cucumber & Mint Granita
Moscato d’Asti - Massolino, Piedmont, Italy 2021 125ml £9.50

**Piggy Fours £8.50**

**Homemade Ice Creams and Sorbets**
£8

Cheese Board

**Solo - £5.50, Trio - £12.50 The Full Monty - £17.50**
Showcasing the best from the local area, served with homemade crackers and Spiced Plum Chutney

**Bath Soft**
A full-flavoured, creamy Brie-style cheese made to an original recipe. Guest from The Pig near Bath

**St Ella**
A crottin style mature goats cheese, made by Rosary Goats cheese near Salisbury.

**Stoney Cross**
A mould ripened cows milk cheese creamy, buttery in texture with a distinctly earth finish.

**Hardy’s**
A hard ewes milk cheese, made at Book and Bucket in Cranbourne.

**Isle of Wight Blue**
A handmade soft & mould ripened cheese with bags of character.

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)
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)

Liqueur Coffee - £10
Irish, French (Cointreau), Brandy, Calypso (Conker Cold Brew), Friar-Joe (Frangelico)

Our Tea & Coffee Selection - £4.50
English Breakfast, Earl Grey, Green, Berries & Cherries, Lemongrass & Ginger, Jasmine, Camomile Rose

Americano, Cortado, Macchiato, Latte, flat White, Cappuccino

Espresso - £3.50

Chocolarder 65% Drinking Chocolate - £4.50

Sweet Wine
Moscato d’Asti - Massolino, Piedmont, Italy 2021
Zibibbo - Passito di Pantelleria, Ben Ryé, Donna Fugata, Italy 2020
Pinot Noir - Saurus Late Harvest, Familia Schroeder, Patagonia, Argentina 2021
Malvasia di Chianti - Vin. Santo di Montepulciano, Crociani, Tuscany 2018
Semillon/Sauvignon - Chateau Guiraud, Sauternes, Bordeaux, France 2008
Welshriesling/ Pinot Blanc - Heidi S. & Sohne, Beerenauslese, Austria 2020
Chouchen - The Wharie Experience, Sway, England NV

<table>
<thead>
<tr>
<th>Wine</th>
<th>75ml</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Moscato d’Asti</td>
<td>£9.50</td>
<td>£58</td>
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<tr>
<td>Zibibbo</td>
<td>£16</td>
<td>£75 (37.5cl)</td>
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<tr>
<td>Pinot Noir</td>
<td>£12</td>
<td>£65 (50cl)</td>
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<tr>
<td>Malvasia di Chianti</td>
<td>£13</td>
<td>£70 (50cl)</td>
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<tr>
<td>Semillon/Sauvignon</td>
<td>£15.50</td>
<td>£77 (37.5cl)</td>
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<tr>
<td>Welshriesling/ Pinot Blanc</td>
<td>£14</td>
<td>£70 (37.5cl)</td>
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<tr>
<td>Chouchen</td>
<td>£7</td>
<td>£48 (37.5cl)</td>
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Madeira, Port & Sherry
Madeira - Malvasia Barbeito, Sweet
Port - Fonseca LBV
Port - Taylor’s 10yr, Tawny
Sherry - Amontillado, La Gitana Napoleon, Dry
Sherry - Oloroso, La Gitana Faraon, Medium
Sherry - Pedro Ximenez, Triana La Gitana, Sweet

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<td>19%</td>
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<tr>
<td>Port - Fonseca LBV</td>
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<td>Port - Taylor’s 10yr, Tawny</td>
<td>18%</td>
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<tr>
<td>Sherry - Oloroso, La Gitana Faraon, Medium</td>
<td>18%</td>
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<tr>
<td>Sherry - Pedro Ximenez, Triana La Gitana, Sweet</td>
<td>15%</td>
<td>£8</td>
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Rare & Old
Port - Fonseca Vintage, 1985
Port - Graham’s Vintage, 1991
Port - Warre’s Vintage, 1985
Sherry - Polo Cortado, La Gitana Wellington V.O.S., Medium
Sherry - Oloroso, La Gitana Faraon V.O.R.S., Medium
Sherry - Pedro Ximenez, La Gitana Faraon V.O.R.S., Sweet

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<th>Wine</th>
<th>Abv</th>
<th>75ml</th>
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<td>Port - Graham’s Vintage, 1991</td>
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<td>Port - Warre’s Vintage, 1985</td>
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<td>Sherry - Oloroso, La Gitana Faraon V.O.R.S., Medium</td>
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<tr>
<td>Sherry - Pedro Ximenez, La Gitana Faraon V.O.R.S., Sweet</td>
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