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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)

**Puddings - £9.50**

**Book & Bucket Potter Cheesecake**  
New Forest Strawberries & Mexican Marigold  
Chouche, The Wharie Experience, Sway NV 75ml £7

**Mrs Beeton’s Chocolate Cream**  
Poached Sopley Blackcurrants & Crème Fraîche  
Pinot Noir - Saurus Late Harvest, Patagonia 75ml £12

**Puddings - £9.50**

**Godshill Apricot Tart**  
Dorset Mascarpone Ice Cream  
Semillon/Sauvignon Blanc, Château Guiraud, Sauternes, Bordeaux 2008 £15.50

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

**Lighter Puds - £9.50**

**Almond Pudding**  
Isle of Wight Cherries & Amaretti Biscuit  
Welschriesling/Pinot Blanc - Heidi Schrock & Shone, Beerenauslese, Austria 75ml £14

**Gin & Tonic 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

**Maida Vale**  
A semi-soft rind cheese washed in soundwave IPA. Made from unpasteurised Guernsey cow’s milk.

**Lyburn Gold**  
A semi hard cows milk cheese, made at Lyburn Farm in Hampshire

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

**Isle Of Wight Blue**  
A Handmade soft & mild, mould ripened cheese with bags of character.
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
Chouchen - The Wharie Experience, Sway, Hampshire, England NV £7
Moscato d’Asti - Massolino, Piedmont, Italy 2021 £9.50 (125ml) £58 (75cl)
Zibibbo - Passito di Pantelleria, Ben Ryé, Donna Fugata, Italy 2020 £16 £75 (75cl)
Pinot Noir - Saurus Late Harvest, Familia Schroeder, Patagonia, Argentina 2021 £12 £65 (50cl)
Malvasia di Chianti - Vin Santo di Montepulciano, Crociani, Tuscany, Italy 2018 £13 £70 (50cl)
Welschriesling/ Pinot Blanc - Heidi S. & Sohne, Beerenauslese, Austria 2020 £14 £70 (75cl)
Semillon/Sauvignon Blanc - Chateau Guiraud, Sauternes, Bordeaux, France 2008 £15.50 £77 (75cl)
Muscat Blanc - Vin de Constance, Klein Constantia, South Africa 2017 £14 £70 (37.5cl)
Sauvignon Blanc/Semillon - Chateau d’Yquem, 1er cru, Sauternes, France 2002 £200 £77 (37.5cl)

Madeira, Port & Sherry
Madeira - Malvasia Barbeito, Sweet £3.50
Port - Fonseca LBV £6 £50 (75cl)
Port - Taylor’s 10yr, Tawny £11 £80 (75cl)
Sherry - Amontillado, La Gitana Napoleon, Dry £7
Sherry - Oloroso, La Gitana Faraon, Medium £7
Sherry - Pedro Ximenez, Triana La Gitana, Sweet £8 £50 (50cl)

Rare & Old
Port - Fonseca Vintage, 1985 £120 (75cl)
Port - Graham’s Vintage, 1991 £145 (75cl)
Port - Warre’s Vintage, 1985 £200 (75cl)
Sherry - Palo Cortado, La Gitana Wellington V.O.S., Medium £70 (50cl)
Sherry - Oloroso, La Gitana Faraon V.O.R.S., Medium £90 (50cl)

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