PUDDINGS £7.95

Dark Chocolate Pot

'Last Years' Lectenbury Blackcurrants Graham's 20 Year Tawny Port £12.50

Trinity Burnt Cream

As Simple As That!

Riesling, Wairu River, Marlborough, 2019 £10.50

Sopley Rhubarb & Almond Pudding

Craigs Dairy Cream

Tokají, Edes Szamorodoní, 2015 £10.50

Hampshire Raspberry Trifle

Sherry & Toasted Almonds

Blandy's 10 Year Madeira £8.50

LIGHTER PUDS

Elderflower vodka & Tonic Jelly

Book & Bucket Whey Sorbet Ice Cider, Burrow Hill Farm, Somerset £8.00

New Forest Strawberries

Hambledon Granita & Garden Schezaun Pepper

Piggy Fours £5.50

Homemade Ice Cream & Sorbets

CHEESE

1 Piece £3.50 ~ 3 Pieces £9.50 ~ 5 Pieces £13.50

Artisan Cheeses Produced in Dorset & the South West.

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

Ford Farm Cheddar

Cheddar from Ford Farm, Dorchester. Creamy and Rich

Texture

Shakespeare

Brie Style Ewe's Milk Cheese

Francis

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

Prachet

A Creamy Blue Cow's Mílk 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 Rich and

Nutty Flavour

Isle of Wight Soft

Brie Style Cow's Milk Cheese from The Isle of Wight, Creamy with a Mushroomy Rind. (This Month's Guest Cheese From THE PIG's Cheeseboard)

AFTER DINNER DRINKS £12

Old Fashioned

Bulleít Bourbon, Angostura Bítters, Sugar

Espresso Martíní

Chase vodka, Conker Coffee Liqueur, PX Sherry, Cold Brew Coffee

Tea £3.50

Coffee £3.95

Hot Chocolate £3.95

Fresh Mint Tea £3.50

Large Cafetiere £6

Liqueur Coffee £9.50

Please inform a member of staff before ordering if you have any food allergies or dietary requirements. We hope you enjoyed the food § service; we added a suggested 12.5% service charge to your bill. If the service wasn't up to scratch, don't pay for it (but please do let us know what we could do better)