

PUDDINGS £8.50

Lenotenburg Blackcurrant Cheesecake
Blackmore Vale Cream Cheese
Late Harvest Chardonnay, Kent, 2018 £14.00

Warm Chocolate & Almond Flan
Lime Basil Ice Cream
Grahams 20 year Tawny Port £14.00

Garden Lemon Verbena Mousse
Dorset Blueberries
Saussignac, Chateau des Eyssards 2017 £10.50

New Forest Strawberries
Lavender Sugar & Cream
Blandy's 10 Year Madeira £8.50

LIGHTER PUDS

New Season Opal Plums
Plum Sorbet, Candied Oats

Red Wine Poached Cherries
Dorset Yoghurt Sorbet

Piggy Fours £6.50

Homemade Ice Cream & Sorbets £7

CHEESE

1 Piece £4.50 ~ 3 Pieces £11.50 ~ 5 Pieces £14.50

Artisan Cheeses Produced in Dorset

Graham's 20 Year Tawny Port £14.00

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

Ford Farm Cheddar

Cheddar from Ford Farm, Dorchester.

Creamy and Rich Texture

Shakespeare

Soft Ewe's Milk Cheese

Francis

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

Pratchett

A Creamy Blue Cow's Milk 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

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

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 - £8.95

Irish, French (Cointreau), Brandy, Calypso (Conker Cold Brew)

Our Tea Selection - £3.50

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

Sweet Wine

	75ml	Bottle
Sauvignac - Chatwau des Eyssards, 2015	£9.00	£55.00 (50 cl)
Late Chardonnay - Hush Heath, Kent, 2018	£14.00	£65.00 (50 cl)

Madeira, Port & Sherry

	75ml
Madeira - Blandy's, 10 Year	£8.50
Port - Fonseca LBV	£6.00
Port - Graham's 20 Year Tawny Port	£14.00
Sherry - Manzanilla, La Gitana	£6.00
Sherry - Alameda Cream, La Gitana	£7.00
Sherry - Amontillad, La Gitana	£7.00
Sherry - Pedr Ximenez, Triana La Gitana	£7.00

After Dinner Drinks

Espresso Martini- Chase Vodka, Conker Coffee Liqueur, PX Sherry, Cold Brew Coffee	£12.00
Old Fashioned- Bulleit Bourbon, Angostura Bitters, Sugar	£12.00
Craigellachie 13yr - A Perfect whisky to end to a perfect evening	£8.00
Macallan 12yr - A excellent example of a heavy sherry filled scotch	£12.00
Compass Box Hedonism - A Must try for any Scotch lover, Wonderful Notes of Vanilla	£8.50
Redbreast 15yr - A Irish Whiskey filled with tropical fruits & toasted barley	£10.00
Nikka Coffeey - A blend of Japanese brilliance with the flavours of bourbon.	£8.50
Kirk and Sweeney - A rum with a delightful bloom of coconut wafts from the glass.	£7.00
Laberdolive - An Vintage Armagnac with fantastic nutty notes	£20.00
Caprelous Siegerrebe - A truly brilliant example of an English "Grappa", notes of Rose and Lychee	£14.00

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