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)

PUDDINGS - £9.50

**Baked Cheesecake**
"0 Waste" Bitter Orange Curd
Chateau Petit Vedrines, Sauternes, Bordeaux, France
2016 75ml £12

**Pear, Cinnamon & Sultana Crumble**
Pouring Cream, Bird’s Custard or Ice Cream
Vin Santo di Montepulciano, Crociani, Italy 2018 75ml £13

**68% Chocolarder Tart**
Moon Roast Coffee Ice Cream
Recioto della Valpolicella, Antolini, Italy 2021 75ml £10

**Nan’s Rice Pudding**
Angie’s Strawberry Jam
Passito di Pantelleria, Ben Ryé, Donna Fugata, Italy
2021 75ml £16

LIGHTER PUDS - £9.50

**Iced Rhubarb Terrine**
Berry Hill Farm Rhubarb & Sunflower Seed Brittle
Icewine, Inniskillin, Niagara Peninsula, Canada 2021
75ml £18

**Foraged Sloe Gin Jelly**
Hambledon Sorbet
Moscato d’Asti, Massolino, Italy 2022 125ml £9.50

**Piggy Fours £8.50**
A Selection of Sweet Treats

**Homemade Ice Creams & Sorbets £8**

**Forager’s Shot £3.50**

CHEESE

**Solo - £5.50** **Trio - £12.50** **The Full Monty - £17.50**
Showcasing the best from the local area, served with homemade crackers & spiced plum chutney

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

**Tunworth**
A Camembert style cheese, slowly ripened to capture the flavour the creamy milk from Hampshire.

**Wookey Hole Cheddar**
An 18 month aged unpasteurised cheddar from Ford Farm in Dorset.

**Barkham Blue**
A blue cheese with a rich taste and a smooth and buttery texture, made in the village of Barkham.

**Renegade Monk**
A soft and buttery cheese, washed in ale to create a punchy flavour.
Guest cheese from The Pig near Bath.
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, Peppermint

Americano, Cortado, Macchiato, Latte, Flat White, Cappuccino

Espresso - £3.50
Chocolarder 6.5% Drinking Chocolate - £4.50

Sweet Wine

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Year</th>
<th>75ml</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moscato d' Asti</td>
<td>Massolino, Piedmont, Italy</td>
<td>2022</td>
<td>£9.50</td>
<td>£58 (50cl)</td>
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<tr>
<td>Zibibbo</td>
<td>Passito di Pantelleria, Ben Ryé, Donna Fugata, Italy</td>
<td>2020/21</td>
<td>£16</td>
<td>£75 (75cl)</td>
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<tr>
<td>Corvina/Rondinella</td>
<td>Recioto della Valpolicella, Antolini, Veneto, Italy</td>
<td>2021</td>
<td>£10</td>
<td>£65 (50cl)</td>
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<tr>
<td>Malvasia di Chianti</td>
<td>Vin Santo di Montepulciano, Crociani, Tuscany, Italy</td>
<td>2018</td>
<td>£13</td>
<td>£70 (50cl)</td>
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<tr>
<td>Sauvignon Blanc/Semillon</td>
<td>Chateau Petit Vedrines, Sauternes, France</td>
<td>2016</td>
<td>£12</td>
<td>£65 (75cl)</td>
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<tr>
<td>Vidal</td>
<td>‘Gold’, Inniskillin, Icewine, Niagara Peninsula, Canada</td>
<td>2021</td>
<td>£18</td>
<td>£90 (75cl)</td>
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<tr>
<td>Furmint/Muscat Blanc à Petits Grains</td>
<td>Dobogó, Tokaj Aszú, 6 Puttonyos, Hungary</td>
<td>2017</td>
<td>£110 (50cl)</td>
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<tr>
<td>Sauvignon Blanc/Semillon</td>
<td>Chateau d’Yquem, 1er cru, Sauternes, France</td>
<td>2002</td>
<td>£200 (37.5cl)</td>
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Madeira, Port & Sherry

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<tr>
<th>Name</th>
<th>Abv</th>
<th>75ml</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Madeira</td>
<td>19%</td>
<td>£8.50</td>
<td>£50 (50cl)</td>
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<tr>
<td>Port</td>
<td>20%</td>
<td>£8</td>
<td>£50 (50cl)</td>
</tr>
<tr>
<td>Port - Taylor’s 10yr, Tawny</td>
<td>20%</td>
<td>£12.50</td>
<td>£86 (75cl)</td>
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<tr>
<td>Sherry - Amontillado</td>
<td>13%</td>
<td>£7</td>
<td>£7</td>
</tr>
<tr>
<td>Sherry - Oloroso</td>
<td>13%</td>
<td>£7</td>
<td>£7</td>
</tr>
<tr>
<td>Sherry - Pedro Ximenez</td>
<td>15%</td>
<td>£8</td>
<td>£50 (50cl)</td>
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</tbody>
</table>

Rare & Old

<table>
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<tr>
<th>Name</th>
<th>Abv</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Sherry - Amontillado, La Gitana, Napoleon, 30 Year Old, Dry</td>
<td>18%</td>
<td>£90 (50cl)</td>
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<tr>
<td>Sherry - Pedro Ximenez, La Gitana, Triana Hidalgo, 30 Year Old, Sweet</td>
<td>15%</td>
<td>£100 (50cl)</td>
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