

## PUDDINGS - £9.50

### Baked Cheesecake

"O Waste" Bitter Orange Curd  
Recioto della Valpolicella, Antolini, Veneto, Italy 2021  
75ml £10

### Rhubarb & Custard Tart

Tomlinson's Yorkshire Rhubarb  
Beerenauslese, Heidi Schrock & Shone, Austria 2021  
75ml £14

### Chocolarder Mousse

Honeycomb & "O Mile" Amaretto Ice Cream  
Vin Santo di Montepulciano, Crociani, Tuscany, Italy 2018  
75ml £13

### Tapioca Pudding

Blackberry Gin Preserve  
Passito di Pantelleria, Ben Ryé, Donna Fugata, Italy  
2021 75ml £16

## LIGHTER PUDS - £9.50

### Caramelised Garden Apple Terrine

Ginger Parkin & Vegan Creme Fraiche  
Icewine, Inniskillin, Niagara Peninsula, Canada 2019  
75ml £18

### Foraged Sloe Gin Jelly

Hambledon Sorbet  
Moscato d' Asti, Massolino, Piedmont, 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 BOARD

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 goat's cheese, made by  
Rosary Goat's Cheese 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

### Dorset Blue Vinny

A crumbly & creamy traditional blue cheese, made  
with cow's milk.

### Equinox

Our Quest Cheese From THE PIG Near Bath.  
A semi-soft goat's cheese, rind washed in Equinox ale from the Glastonbury Brewing Company.

## 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 65% Drinking Chocolate - **£4.50**

## Sweet Wine

	75ml	Bottle
Moscato d' Asti - Massolino, Piedmont, Italy 2022	£9.50 (125ml)	£58 (75cl)
Zibbibo - Passito di Pantelleria, Ben Ryé, Donna Fugata, Italy 2020/21	£16	£75 (37.5cl)
Corvina/Rondinella - Recioto della Valpolicella, Antolini, Veneto, Italy 2021	£10	£66 (50cl)
Malvasia di Chianti - Vin Santo di Montepulciano, Crociani, Tuscany, Italy 2018	£13	£70 (50cl)
Welshriesling/Pinot Blanc - Heidi S. & Sohne, Beerenauslese, Austria 2021	£14	£70 (37.5cl)
Vidal - 'Gold', Inniskillin, Icewine, Niagara Peninsula, Canada 2019	£18	£90 (37.5cl)
Furmint/Muscat Blanc à Petits Grains - Dobogó, Tokaji Aszu, 6 Puttonyos, Hungary 2017		£110 (50cl)
Sauvignon Blanc/Semillon - Chateau d'Yquem, 1er cru, Sauternes, France 2002		£200 (37.5cl)

## Madeira, Port & Sherry

	Abv	75ml	Bottle
Madeira - Malvasia Barbeito, Sweet	19%	£8.50	
Port - Fonseca LBV	20%	£8	£50 (75cl)
Port - Taylor's 10yr, Tawny	20%	£12.50	£86 (75cl)
Sherry - Amontillado, La Gitana Napoleon, Dry	18%	£7	
Sherry - Oloroso, La Gitana Faraon, Medium	18%	£7	
Sherry - Pedro Ximenez, Triana La Gitana, Sweet	15%	£8	£50 (50cl)

## Rare & Old

Sherry - Palo Cortado, La Gitana Wellington V.O.S., Medium	17.5%	£70 (50cl)
Sherry - Oloroso, La Gitana Faraon V.O.R.S., Medium	20%	£90 (50cl)
Sherry - Pedro Ximenez, La Gitana Faraon V.O.R.S., Sweet	15%	£100 (50cl)

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)