

PUDDINGS £9.50

Lenctenbury Blackcurrant Blancmange
Piggy Shortbread
Recioto della valpolicella, Valpantena, Italy 2019, £8

Angie's Raspberry Jam Steamed Pudding
Bird's Custard
Saussignac, France, 2015, £10.50

Black Treacle & Almond Tart
Whipped Creme Fraiche
Paulett Riesling, Australia, 2017, £7

Roasted Walnut & Chocolate Iced Terrine
Stewed Prunes & Coffee Syrup
Rivesaltes, Ambré, Chez Jau, 2007, £9

LIGHTER PUDS

Baked Stuffed Russet Apple
Dairy Ice Cream

Garden Rose Gin & Tonic Jelly
Chocolate Sorbet

Piggy Fours £8.50

Homemade Ice Cream & Sorbets

CHEESE

1 Piece £5.50 ~ 3 Pieces £12.50 ~ 5 Pieces £17.50
Artisan Cheeses Produced in Dorset

Fonseca 20 Year Tawny Port - £15

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

Ford Farm Cheddar
Cheddar from Dorchester,
Creamy and Rich in Texture

Cranborne Blue
A Creamy Blue Cow's Milk Cheese; Deep Yellow Glow
with an Electric Blue Vein

Wordsworth
12 Month Matured Gouda Style, with a Rich and
Nutty Flavour

Dorset Blue Vinny
Crumbly Blue, using
Woodbridge Farm Cow's Milk

Shakespeare
To Brie Or Not To Brie
Soft White Bloomed Ewes Milk Cheese

Benville
'Triple Cream Style Brie' From Hollismead
Organic Dairy

Please speak to a member of staff if you have any questions about the menu, allergies or dietary requirements.
We hope you enjoyed the food & service, we add a suggested 12.5% Service Charge to your bill. If something wasn't up to scratch, don't pay it,
but do tell us what we could have done better.

Liqueur Coffee

£10.00

Irish, French, Italian, Russian, Brandy, Calypso

Our Coffee Selection

£4.50

Espresso (£3.50), Macchiato, Americano, Cappuccino, Flat White, Latte
Double Espresso, Double Macchiato, Chocolarder 65% Drinking Chocolate

Our Tea Selection

£4.50

English Breakfast, Earl Grey, Green, Berries & Cherries, Lemongrass & Ginger

Sweet Wine

	75ml	Bottle (50cl)
Riesling - Paulett, Botrytised Riesling, Australia, 2017	£7	£45
Saussignac, Château des Eyssards, France, 2015	£10.50	£72
Recioto della Valpolicella, Valpantena, Italy 2019	£8	£55
Rivesaltes, Ambré, Chez Jau, 2007	£9	£59
Jurancon - Marie Kattalyn, Domaine de Souch, France, 2017 (70cl)	£15	£97
Sauternes - Château Climens, 1997 (75cl)	£20	£180

Fortified wines

	75ml
Banyuls - Rimage Traginer	£12
Madeira - Blandy's, 10 Year	£8.50
Port - Fonseca LBV	£8
Port - Fonseca 20 Year Tawny Port	£15
Sherry - Fino, Marismeno Romate	£10
Sherry - Palo Cortado, Regente Romate	£16
Sherry - Amontillado, NPU Romate	£14
Sherry - Pedro Ximenez, Cisneros Romate	£18

After Dinner Drinks

Espresso Martini- Chase Vodka, Conker Coffee Liqueur, PX Sherry, Cold Brew Coffee	£14
Macallan 12yr - A excellent example of a heavy sherry filled scotch	£14
Octomore 13.3 - Super Heavily Peated , Cask Strength Whisky	£28

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