

## PUDDINGS £9.50

### Lenctenbury Blackcurrant Blancmange

Piggy Shortbread

Recioto della Valpolicella, Valpantena, Italy 2019, £8

### Steamed Pear & Stem Ginger 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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