



PUDDINGS - £9.50

Charred Spiced Peach
Hodmedod Maple Oat Crumble

Recioto della Valpolicella, Antolini, Italy - £13

Spiced Apple Turnover
Dairy Ice Cream

Vin de Constance, Constantia, South Africa - £20

Strawberry & Almond Tart
Elderflower Curd

Black Muscat, Andrew Quady, USA - £11

The PIGS Honey Set Cream
Cinder Toffee

Les Beaugrands, Coteaux du Saumur, France - £10

OR LIGHTER...

Dorset Yoghurt Iced Terrine
Sugared Hazelnuts

Black Muscat, Andrew Quady, USA - £11

Rhubarb & Stem Ginger Jelly
Cucumber Granita

Moscato D' Asti, Ceretto, Italy - £10

Homemade Ice Creams & Sorbets £8.00

Gardener's Shot £3.50

Piggy Fours £8.50
A selection of sweet treats

CHEESE

The Bath Artisan Cheeseboard Solo £5.50, Trio £12.50, Full Set £17.50
Showcasing the best in the West (and sometimes beyond!)
All served with a selection of Biscuits, Apple, and Homemade Medlar Jelly

Keens

Traditional Somerset Cheddar, Tangy And Fruity

Glastonbury Tor

A mild creamy, peppery ewe's cheese with an ash coating

Bruton Brie

A soft & golden creamy Guernsey cow's milk cheese

Bath Blue

A sweet, nutty & creamy blue veined cheese

Katherine

A fruity semi-hard goat's cheese, washed in Somerset Cider Brandy

Ask your Waiter to see a Full Selection of Quaffing Options

Please speak to a member of staff if you have any questions about the menu, allergies, dietary requirements, or calorie content.



AFTER DINNER DRINKS

Sweet Wine

| | Glass | Bottle |
|--|-------|--------|
| Moscato D' Asti, Ceretto, Italy 2021 (37.5cl) | £10 | £40 |
| Les Beaugrands, Coteaux du Saumur, Loire, France 2022 (75cl) | £10 | £65 |
| Black Muscat, 'Elysium', Andrew Quady, USA 2022 (37.5cl) | £11 | £50 |
| Pinot Noir VDN, Schroeder, Patagonia, Argentina 2021 (50cl) | £12 | £60 |
| Recioto della Valpolicella, Antolini, Italy 2021 (50cl) | £13 | £68 |
| Tokaji Late Harvest, Oremus, Hungary 2019 (50cl) | £14 | £70 |
| Vin de Constance, Constantia, South Africa 2018 (50cl) | £20 | £120 |
| Acininobili, Maculan, Breganze, Veneto, Italy 2012 (37.5cl) | | £100 |

Port, Sherry and Fortified Wine

| | Glass | Bottle |
|---|-------|--------|
| Late Bottled Vintage, Port, Taylor's 2017 | £7 | £45 |
| 20yr Tawny, Port, Taylor's | £12 | £65 |
| Manzanilla, Sherry, La Gitana, (Dry) | £6 | |
| El Trésillo Amontillado, Sherry, Emilio Hidalgo (Medium) | £12 | |
| Pedro Ximénez 30yr Old, Sherry, Harveys (Sweet) | £15 | |
| 1998 Vintage Port, Quinta da Vargellas, Taylor's (37.5cl) | | £41 |

Cocktails

| | | | |
|---|---|---|--|
| Classic Old Fashioned £14 | Negroni £14 | Espresso Martini £13 | Lemon Cheesecake £12 |
| Lot 40 Rye, Demerara Sugar & Bitters | Sapling Gin, Campari & Aperitivo Co. Sweet Vermouth | Sapling Vodka, Psychopomp Coffee Digestif, Pedro Ximenez, Demerara Sugar | Lemon infused Vodka, Frangelico, Pineapple Juice & Lemon Juice |

Tea & Coffee

| | | |
|----------------------------------|---|--------------------|
| Fresh Mint Tea £4.50 | Chocolarder 65% Drinking Chocolate £4.50 | Liqueur Coffee £10 |
| Our Tea & Coffee Selection £4.50 | | |

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