



PUDDINGS

Iced Walnut & Chocolate Terrine
Moon Roast Coffee Poached Pears **£10**

Apple & Blackberry Crumble
Pouring Cream, Bird's Custard or Dairy Ice Cream
£9.50

THE PIG'S Black Treacle Tart
Whipped Creme Fraiche **£9.50**

THE PIG'S Raw Honey Set Cream
Marinated Clementines **£9.50**

Roasted Windsor Apples
Soya Yoghurt Sorbet, Puffed Quinoa & Seeds **£9**

Sloe Gin & Lemonade Jelly
Bramley Apple Sorbet **£9**

Homemade Ice Creams
Dairy
Squash & Sweet Cicely
Caramelised Apple
£3 per Scoop

Homemade Sorbets
Cherry & Tangerine Sage
Bergamot & Lemon Verbena
£3 per Scoop

Dorset Cheese Selection
Woolly Hole Cheddar, Benville & Cranbourne Blue **£13**

Piggy Fours
Small Sweet Treats **£8.50**

Gardner's Shot
Biscotti & Popping Candy **£3.50**

Coffee Selection **£4.50**
Macchiato, Americano, Cappuccino, Flat White, Latte
Double Espresso, Double Macchiato
Espresso **£3.50**

Tea Selection **£4.50**
English Breakfast, Earl Grey, Green, Berries &
Cherries, Lemongrass & Ginger

Chocolarder Drinking Chocolate **£4.50**

Please speak to the Restaurant Manager if you have any dietary requirements or allergies.

Sweet Wine by the Glass

	75ml	Bottle
Late Harvest Sauvignon Blanc, Sweetheart, Oliver Zeter, Pfalz, 2022 (50cl)	£7.50	£49
Moscatel, Pasas, Cesar Florido, Jerez, NV (37.5cl)	£9	£41
Muscat de Beaumes de Venise, Domaine de Durban, 2021 (37.5cl)	£9.50	£43
Recioto della Valpolicella, Tesauro, 2021 (50cl)	£9.50	£59
Jurançon, Marie Kattalyn, Domaine de Souch, 2020 (75cl)	£11	£100
Tokaji, Oremus, Late Harvest, 2016 (50cl)	£13	£75
Vin de Paille, Cotes du Jura, Jean-Luc Mouillard, 2018 (37.5cl)	£16	£75
Château Nairac, Barsac, 1997 (75cl)	£16	£150
Quarts de Chaume, Château de Suronde, 2003 (50cl)	£17	£92
Muscat di Frontignan, Vin de Constance, Klein Constantia, 2015 (50cl)	£19	£120

Port

	75ml	Bottle
Fonseca, LBV, 2018 (75cl)	£8	£55
Taylor's 10 Year Tawny (Served from Jeroboam)	£11	
Taylor's Quinta de Vargellas, 1998 (37.5cl)		£49
Kopke, Colheita, 2002 (75cl)		£98
Taylor's Vintage, 1994 (75cl)	£32	£275

Old & Rare

		25ml
Chartreuse, Eau de Vie, 1941	40%	£50
Glen Keith 26yr SV, Speyside	56.6%	£30
Octomore, Edition 13.3, Islay	61.1%	£28
Somerset Cider Brandy 20yrs	42%	£24
Delamain, Pleiade 1991 30rs, Cognac	46%	£45
Delamain, Pleiade Ancestral 60yrs, Cognac	43.5%	£60

After Dinner Cocktails

The Ginger Viking	£14
Highland Park 12yr, Crème de Cacao, Ginger, Orgeat & Cream	
Phoenix Down	£15
Delamain XO, Cacao, Colheita Port, Maraschino Liqueur, Chocolate Bitters	
Vieux Carré	£14
Michter's Bourbon, Maxime Trijol Cognac, Sweet Vermouth, Benedictine, Bitters	

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