



HOMEMADE DESSERTS 10

Dorset Apple Cake, served warm with Vanilla ice cream or double cream

Trinity Burnt Cream (Crème Brûlée), Shortbread Biscuit (*gf available*)

Lemon Tart, Chantilly cream, macerated berries

Chocolate Delice, honeycomb, candied hazelnuts

Poached Pears, Plantation pineapple rum, coconut rice pudding *gf/df*

Baked Alaska, Rhubarb, honey & ginger

MINI DESSERTS 7.5

Mocha Affogato

Tipsy Affogato – Add a shot of Amaretto for £3

Mini Jaffa **Chocolate Pot**, Chantilly cream with espresso – *Add a shot of Devon Chocolate Liqueur for £3*

TODAYS CHEESE PLATE 7

Cornish Brie, truffle honey, toasted hazelnuts

Why not add a glass of Port (50ml) at a reduced price of £4

ICE CREAM (Purbeck)

Toffee
Strawberry
Honeycomb
Chocolate
Vanilla

1 scoop – 4.9 / 2 scoops – 8.5 / 3 scoop – 10.5

SORBET *df*

Raspberry (Purbeck)
Passion fruit (Purbeck)
Mango (Crab House)
Lemon (Purbeck)

CHEESE BOARD

Ford Farm cave aged Goats cheese

16.5

Cave aged goats cheese is a deliciously mild, savoury firm cheese. It has a distinctly subtle flavour by Ford's Farm in Ashley Chase

Open Air Dairy Cheddar

Rich, distinctive handmade cheddar is made from just two miles from Tom & Neil's farm in Dorchester. Their cows are uniquely milked in the fields where they graze.

IOW Soft

The Isle of Wight Soft is a soft surface mould ripened pasteurised cheese. It fits nicely in between brie & camembert
made from cows' milk, served with truffle honey

Cornish Blue

Mild and creamy flavour, with a dense texture and buttery richness, instead of the 'salty tang' common of other traditional blue cheeses it has a gentle sweetness.

Cornish Brie

Our Cornish Brie recipe actually dates back to 2001. Cornish Brie has a delicious mild and creamy flavour and melting, smooth texture with a characteristic yellow, buttery colour.

*Cheeses Served with biscuits, fruit, nuts & chutney. Why not add a glass of Port at a reduced price of £4 (50ml)
Gluten Free crackers available upon request (£1 surplus charge)*



DESSERT WINE

		100ml
70. Vat Series Botrytis Semillon 2020 De Bortoli	SE Australia	9.5
<i>Famed SE Australian style, unctuous, mushroomy notes and deep colour</i>		
71. Prelude d'Hiver Gros Manseng 2021 Domaine Saint-Lannes	Cotes de Gascogne	6.5
<i>Refreshing, free run juice only, delicate acacia honey notes</i>		
72. Chateau Jany 2001 Sauternes	Bordeaux	12.5
<i>Semillon and Muscadelle, mid weight, slight Botrytis, earthy character</i>		
73. House of Portal Fine Ruby Port	Oporto	9.9
<i>Small, family-owned Boutique Port House, far more interesting than the brands</i>		
74 House of Portal 8 Barrels Tawny Port	Oporto	10.8
<i>Barrel aged as opposed to Bottle aged, less power, more elegance</i>		

S O M E R S E T C I D E R B R A N D Y

From the fair hands of Julian Temperly. Cider brandy has been made in this country since at least 1678

Somerset cider brandy	3year	25ml	6.5	50ml	12.5
Somerset cider brandy	5year	25ml	7.5	50ml	14.5
Somerset cider brandy	10year	25ml	9	50ml	17.5
Somerset cider brandy	15year	25ml	15.5	50ml	29
Shipwreck (MSC Napoli)	8year	25ml	9.5	50ml	18

H O T D R I N K S

Americano	5	Latte	5.5
Cappuccino	5.5	Mocha	5.8
Hot Chocolate	5.3	Breakfast Tea	4
Macchiato	4.2	Garden Mint tea	4
Flat White	5.2	Green Tea	4
Espresso	3.5	Earl Grey	4
Double Espresso	5		
Liquor Coffee	11		