



## PUDDINGS £9.50

### Chocolarder Chocolate Pot

Piggy Shortbread  
Recioto della Valpolicella, Valpantena, 2019, £8.50

### Eve's Pudding

Forced Rhubarb & Meggy Moo's Cream  
Muscat de Beaune de Venise 2022, £8

### Prince & Son's Chamomile Cheesecake

'Last Years' Garden Raspberries  
Jurançon, Domaine de Souch, 2017, £11

### Hazelnut & Lyle's Syrup Tart

Crème fraîche  
Rivesaltes, Ambré, Chez Jau, 2007, £9

### Nan's Rice Pudding

Angie's Strawberry Jam

## LIGHTER PUDS

### Iced Dorset Lemon Curd & Meringue Terrine

Lemon Thyme & Preserved Blueberries

### Garden Verbena Vodka & Lemonade Jelly

Bramley Apple Sorbet

Homemade Ice Cream & Sorbets £8.00

### Piggy Fours £8.50

A Selection of Sweet Treats

### Gardener's Shot £3.50

## 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

### Benville Organic Soft Cheese

Unctuous & creamy, triple cream soft cheese from  
Hollismead Organic Dairy

### Shakespeare

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

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
Moscato d'Asti, Ceretto, Piedmonte, 2022 (37.5cl)		£38
Late Harvest Sauvignon Blanc, Sweetheart, Oliver Zeter, Pfalz, 2022 (50cl)	£7.50	£49
Muscat de Beaume de Venise, Domaine de Bernardins, 2022 (37.5cl)	£8	£45
Recioto della Valpolicella, Valpantena, 2019 (50cl)	£8.50	£55
Saussignac, Château des Eyssards, 2015 (50cl)	£9	£57
Rivesaltes, Ambré, Chez Jau, 2007 (50cl)	£10	£62
Jurançon, Marie Kattalyn, Domaine de Souch, 2017 (75cl)	£11	£100
Banyuls - Rimage Traginer	£12	£81
Passito di Pantelleria, Ben Ryé, Donnafugata, 2021 (37.5cl)	£16	£75
Oremus, Late Harvest, Tokaji, 2019 (50cl)	£14	£90
Pinot Gris, Altenbourg Vendanges Tardives, Domaine Weinbach, 2005 (37.5cl)		£90
Château Doisy-Vendrées, Barsac, 2010 (37.5cl)		£90
Château Suduiraut, Sauternes, 2007 (37.5cl)		£105
Château Nairac, Barsac, 1997 (75cl)	£16	£150
Bonnezeaux, "La Chapelle", Château de Fesles, 1990 (75cl)	£18	£165

### Port

	75ml	Bottle
Port - Fonseca LBV	£8	
Port - Fonseca 20 Year Tawny Port	£15	
Port - Taylor's Quinta de Vargellas, 1998 (37.5cl)		£49
Port - Taylor's Vintage, 1994 (75cl)	£32	£275

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.