

PUDDINGS - £9.50

Set Chocolarder Custard

Lenctenbury Blackcurrants & Chocolate Crisp

Vin de Constance, Klein Constantia, 2015 **£19**

Preserved Blueberry & Almond Tart

Whipped Blackmore Vale Mascarpone

Juracon, Domaine de Souch, 2018 **£11**

Trinity Burnt Cream

'Simple As That'

Tokaji, Oremus, Late Harvest, 2016 **£13**

Pear & Blackberry Crumble

Dairy Ice Cream, Bird's Custard or Cream

Bonnezeaux, Chateau de Fesles, 1990 **£18**

OR LIGHTER...

Roasted Discovery Apples

Soya Yoghurt Sorbet, Puffed Quinoa & Seeds

Bollinger, Special Cuvee, Brut, NV **£22**

Strawberry Vodka & Lemonade Jelly

Apple Mint Ice Cream

Late Harvest Sauvignon Blanc, Oliver Zeter, Pfalz, 2020
£7.50

Ice Cream & Sorbets **£8**

Piggy Fours **£8.50**

Gardener's Shot **£3.50**

A Selection of Sweet Treats

Our Tea & Coffee Selection **£3.50 -
£4.50**

Chocolarder Drinking Chocolate **£4.50**

CHEESE

Showcasing the best from Dorset, served with apple, homemade jelly & crackers.

Solo - **£5.50**, Trio - **£12.50**

Paired perfectly with - Taylor's Port, Quinta de Vargellas, 1998 **£11** or Madeira, Verdelho 10yr **£12**

Benville Organic Soft Cheese - Triple cream soft cheese from Hollismead Dairy

Ford Farm Cheddar - From Dorchester, rich and creamy in texture

Cranbourne Blue - A creamy blue cow's milk cheese from Book & Bucket

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

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, Choccolarder Drinking Chocolate

Our Tea Selection

£4.50

English Breakfast, Earl Grey, Green, Berries & Cherries, Lemongrass & Ginger

Sweet Wine

	75ml	Bottle
Late Harvest Sauvignon Blanc, Sweetheart, Oliver Zeter, Pfalz, 2022 (50cl)	£7.50	£49
Muscat de Beaumes de Venise, Domaine de Durban, 2021 (37.5cl)	£9.50	£43
Recioto della Valpolicella, Tesauro, 2021 (50cl)	£9.50	£59
Rivesaltes, Ambré, Chez Jau, 2007 (50cl)	£10	£62
Jurançon, Marie Kattalyn, Domaine de Souch, 2020 (75cl)	£11	£100
Banyuls, Rimage Traginer, 2021 (75cl)	£12	
Tokaji, Oremus, Late Harvest, 2016 (50cl)	£13	£75
Vin de Paille, Cotes du Jura, Jean-Luc Mouillard, 2018 (37.5cl)	£16	£75
Malvasia di Bosa, G. Battista Columbu, 2017 (50cl)		£87
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
Muscat di Frontignan, Vin de Constance, Klein Constantia, 2015 (50cl)	£19	£120
Château Quiraud, Sauternes, 1971 (75cl)		£195

Port

	75ml	Bottle
Fonseca, LBV, 2018 (75cl)	£8	£55
Fonseca, 20 Year Tawny Port (served from Rehoboam)	£15	
Taylor's Quinta de Vargellas, 1998 (37.5cl)		£49
Kopke, Colheita, 2002 (75cl)		£98
Taylor's Vintage, 1994 (75cl)	£32	£275

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