

DESSERT MENU

Homemade Baileys chocolate mousse

£6.00

Homemade strawberry & vanilla cheesecake

Served with strawberry ice cream.

£6.00

Homemade Dutch apple pie

Served with cream or vanilla ice cream.

£5.00

Ice cream 1 / 2 / 3 scoops

Vanilla clotted cream, salted caramel, honey & stem ginger, chocolate chip, strawberry.

£2.00 / £3.60 / £4.95

Sorbet 1 / 2 / 3 scoops

Lemon, Mango.

£2.00 / £3.60 / £4.95

British cheeses

Chef's selection of Dorset Blue Vinney, Godminster oak smoked cheddar, Somerset brie and Longmans mature cheddar¹.

Served with homemade chutney, biscuits and grapes.

£9.00

Add a glass of

Dalva Ruby port (50ml) for £2.50

Graham's late bottled vintage port (50ml) for £3.90

Please talk to one of our team with regards to any dietary requirements you might have

¹ See other side for a description of the cheeses.

Dorset Blue Vinney

Dorset Blue Vinney (frequently spelled "vinny") is a traditional blue cheese made near Sturminster Newton in Dorset, England, from skimmed cows' milk. It is a hard, crumbly cheese. "Vinney" is a local Dorset term related to the obsolete word "vinew", which means to become mouldy. Another explanation has it that "vinny" is a corruption of "veiny", referring to the blue veins running throughout the cheese. While the cheese was a common farmhouse cheese in Dorset for hundreds of years, production nearly dried up after the Second World War, and was made in very small quantities on just a few farms. Dorset Blue Cheese has been awarded Protected Geographical Status, ensuring only cheese originating from Dorset may use the name.

Godminster oak smoked cheddar

An international award-winning cheese, this stunning Oak Smoked Vintage Organic Cheddar with a delightfully creamy texture is smoked for six hours over sustainably sourced oak chippings. This gives the cheese its gorgeously intense smokey flavour before it is hand wrapped in a muslin cloth.

Somerset brie

A soft white creamy cheese with a mild flavour and velvety rind. Somerset Brie is every bit as delicious as its French counterpart, but has a fresher, creamier taste. Created in the lush green Somerset hills, this very rich cheese grows softer as it ripens and develops a greater depth of flavour. Made by traditional methods, Somerset Brie has a lovely soft bloomy velvet rind that's every bit as delicious as the paste. You can eat every single last morsel of this wonderful cheese.

Longmans mature cheddar

Made in Newton St. Cyres, Devon by the Quicke family. A traditionally made cheddar which is left to mature for 12 months. This results in an intensity and complexity of flavour which has made for a multi award winning cheese.