

## Our Desserts

All homemade except the ice creams, sorbets and cheeses

### **Baileys chocolate mousse**

£6.00

### **Dutch apple pie**

Served with cream or vanilla ice cream.

£5.00

### **Sticky toffee pudding**

Served with cream or vanilla ice cream.

£6.00

### **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 cheddar<sup>1</sup>.

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

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<sup>1</sup> 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 "viney", 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.