

Desserts

Chocolate and Hazelnut Frangipane Tart , whipped cappuccino cream v	10
Gooseberry and Elderflower Syllabub , ginger biscuit VE, GF*	10
Peach Melba Trifle , charred honeyed peach, peach jelly, raspberry sauce v	10
Strawberry + White Chocolate Blondie , strawberry ice cream V, GF	10
Apple Cake , vanilla ice cream VE*, GF	10
Affogato - vanilla ice cream and espresso VE*, GF	7
Boozy Affogato - add a shot of frangelico, toffee vodka or amaretto VE*, GF	9

Ice Cream

Two Scoops of Ice Cream or Sorbet VE*, GF	5
vanilla bean, double chocolate, strawberry, salted caramel, rum & raisin, very cherry, lemon ripple, vegan vanilla, vegan chocolate, mango sorbet, passionfruit sorbet	

Cheese

Date Loaf , blue vinney, grapes, fig and apple chutney v	10
West Country Sharing Cheeseboard V, GF*	15
three local cheeses, millers toast crackers, grapes, fig and apple chutney	

Glastonbury Twanger | Glastonbury, Somerset

Mature cheddar with a rich + creamy texture and a tangy, sharp flavour

Blue Vinney | Sturminster Newton, Dorset

Slightly crumbly blue cheese with a creamy texture

Monkeychop | Seaborough Manor, Dorset

Creamy Brie-style soft cheese

Dessert Wine & Mead

Taylor's Late Bottled Vintage Portugal	6
Fernando de Castilla Classic Pedro Ximénez Spain	8
Deen Vat 5 Botrytis Semillon Australia	7
Lyme Bay Winery Mead Dorset	5
Honey Ginger Chilli Rhubarb	