WG

DESSERTS

Autumn 2026

Classic Tiramisu, chocolate drizzle V, GF	10
Warm chocolate brownie, cherry ice cream V, GF	10
Mars Bar cheesecake, caramel sauce V	10
Coconut and raspberry panna cotta, coconut macaron V, GF	10
Warm cinnamon crumble topped apple pie, vanilla ice cream V	10
Affogato with vanilla ice cream and espresso V, GF	8
Boozy affogato with a shot of Frangelico, toffee vodka or amaretto V, GF	10

Ice cream and sorbet (2 scoops) V, GF 5

vanilla / chocolate / strawberry / salted caramel / lemon ripple /
rum and raisin / mint chocolate chip / vegan vanilla / vegan chocolate
mango sorbet / passionfruit sorbet / blood orange sorbet

CHEESE

Date loaf, blue vinney, grapes, fig and apple chutney V, GF*	10
West Country sharing cheeseboard V, GF*	15

Selection of local cheeses, Millers toast crackers, grapes, fig and apple chutney

Glastonbury twanger, Somerset *a mature cheddar with a sharp, tangy flavour*
Monkeychop, Dorset *a creamy Brie-style soft cheese*
Blue vinney, Dorset *a slightly crumbly blue cheese with a creamy texture*

If you have an allergy or dietary requirement, please let us know before ordering.
GF Gluten Free | V Vegetarian | VE Vegan | GF* Gluten Free option available
A discretionary 10% service charge applies to parties of 8 or more.