

DESSERTS

Early Autumn 2026

Classic Tiramisu, chocolate drizzle	V, GF	10
Warm chocolate brownie, cherry ice cream	V, GF	10
Banoffee cheesecake, salted caramel sauce	V	10
Coconut and raspberry panna cotta, coconut macaron	VE, 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.