

Desserts

'La Table'

Vanilla Crème brûlée
All butter shortbread

Ginger poached garden rhubarb pavlova

Caramelised banana, dulce de leche
Chocolate ganache, biscuit crumb

Roasted pineapple
Clove, cinnamon, star anise, coconut sorbet

Cheese Board
Supplement - 5

* * * *

'La Carte'

Dark chocolate délice
Coffee ice cream, praline macaron

Cassis soufflé
Cassis sorbet, berry coulis

Cheese Board
Somerset Solstice (cow), Westcombe Cheddar (cow), Driftwood (goat), Barkham Blue (cow)
Paired with local honeycomb, spiced tomato chutney, rum figs and homemade damson jelly and served with handmade biscuits.

Blue Cheese Board
Barkham Blue (Cow), Dorset Blue Vinny (Cow), Blue Harbourne (Goat)
Paired with local honeycomb, rum figs and homemade damson jelly and served with handmade biscuits.

* * * *

Tea or coffee with a selection of homemade petits fours

A pot of loose or whole leaf teas/cafetière of locally roasted coffee - 5.5
Latte 5.5 • Cappuccino 5.5 • Americano 5.5 • Single/double espresso 3/5

* * * *

Port

75ml unless stated
Churchills Finest Reserve - 8
Warre's Ottima 10 (chilled) - 8.5
Cockburns's, 1992 (bottle) - 110

Dessert wines

125ml unless stated
Pedro Ximénes Viejo, Napoleon, Hidalgo, Andalucia, Spain (75ml) - 6.25
Kingston Black Cider Brandy, Somerset, England - 6.25
Muscat de Beaumes de Venise, 2007, Domaine Pegeade, Southern Rhône - 7.5
Sauternes, 2017, Sichel, Bordeaux - 10.5
Tokaji Aszu, 5 Puttonyos - Tokaj Classic Winery, Mád - 25

