

Acorn Puddings

	£
Bea's baked vanilla cheesecake, honeycomb & pears <i>Rutherglen Muscat @ 7.50 per 75ml</i>	8.00
Chocolate torte, salted caramel cremoux, chocolate ice cream <i>Noble Wrinkled Riesling @ 8.95 per 75ml</i>	8.00
Vanilla crème brûlée, meringue, blackberry sorbet <i>Clos Dady Sauternes 2013 @ 5.95 per 75ml</i>	8.50
Sticky toffee pudding, caramelised bananas, tonka bean ice cream <i>Tokaji Aszu 5 Puttonyos 2002 @ 7.95 per 75ml</i>	8.00
3D apple mousse, white chocolate, oat & cinnamon biscuit <i>Clos Dady Sauternes 2013 @ 5.95 per 75ml</i>	9.00

Baboo Gelato - Fennel & Orange | Hazelnut | Salted Caramel All £2.00 per scoop
Baboo Sorbets - Sea pink Rosé | Elderflower
Bella Luna sherry @ 4.50 per 75ml

Acorn cheese board - served with Dorset sweet pickled cucumber, crackers & grapes

- Dorset Red - infused tones of smoked oak with a smooth texture and velvety finish (CPV)
- Glastonbury Twanger Cheddar - full bodied with a complexity of flavour, creamy, tangy & deliciously rich (CPV)
- Bath Soft - A delightful award winning hand made cheese from pasteurised cows milk (CPV)
- Yarlington Blue - a local softer tasting blue, creamy & full of flavour, great with a glass of red or port! (CPV)
- Rosary English goats cheese - pasteurised goats milk with ash made in Salisbury (GPV)

2 cheeses 6.00 | 3 cheeses 8.00 | 4 cheeses 10.00 | 5 cheeses 12.00

(C) Cows (P) Pasteurised (V) Vegetarian (G) Goat

Port - 75ml- White 3.75 | Ruby 3.75 | Taylors LBV 5.25 | Taylors 10yr Tawny 6.75
Quinta LBV 8.25 | Quinta Vintage 8.25

Signature espresso martini 10.00

Meet the team

Our Menus are kept fresh and seasonal by our wonderful head chef Robert Ndungu, Sous chef Peter McCafferty, Chef de Partie Rosie Raven & Commis chef Jonathan Samways

Our pudding menu is all homemade & created by our talented pastry chef Ana Martins.

Robert has worked in various restaurants throughout the UK gaining his vast experience before settling down in Dorset. He is very passionate about his food and will always welcome any questions about the menu and is also happy to come and say hello!

If you require information on the allergen content of our foods please ask a member of staff