

pudding

Bea's baked vanilla cheesecake, with candied orange and lemon, and cointreau syrup	7.00	
Non baked crème brulee, autumn berry sorbet, zingy coulis, shortbread biscuit and berry chantilly	7.00	
Apple pie, crème anglaise, apple pearls and caramelised hazelnuts	7.50	
Sticky toffee pudding with vanilla infused pear, walnut crumble, vanilla ice cream & crispy pear	7.50	
Homemade chocolate brownie, chocolate sauce, caramel popcorn and caramel ice cream	6.50	
Purbeck ice creams and sorbets – Ice creams - vanilla, chocolate, strawberry, salted caramel, honeycomb		
Sorbets - lemon, lime, mango and raspberry	1.65 per scoop	
Selection of local cheeses served with quince jelly, posh biscuits, and fresh grapes	2 cheeses	6.00
- Dorset red – infused tones of smoked oak with a smooth texture and velvety finish (CPV)	3 cheeses	8.00
- Wookey Hole Cheddar – Dorset cheddar, cave aged for 6 months from Ford Farm (CPV)	4 cheeses	10.00
- Isle of Wight soft – A cheese with firm texture when young, developing in to a softer more flavoursome cheese as it ages (CPV)	5 cheeses	12.00
- Vale of camelot blue – Longmans very own West Country Blue, a much softer tasting blue than usual, but full of flavour (CPV)		
- Pave Cobble – Whitelake cheeses are the soft cheese geniuses, beautiful texture with a gentle hint of lemon (SPV)		
(C) Cows (S) Sheep (G) Goat (UP) Unpasteurised (P) Pasteurised (V) Vegetarian (O) Organic		

pudding Wines and Ports

Clos Dady Sauternes 2013 – 2% Muscadelle, 8% Sauvignon blanc and 90% Semillon. Classic pudding wine from Bordeaux made from grapes affected by Noble rot. Sweet and subtly wooded, brilliant with pudding, cheese or charcuterie. £5.95 for 75ml

Tokaji Aszu 5 Puttonyos 2002 – Deep amber, world famous Hungarian pudding wine with honey and coffee tones. Brilliant with cheese – blue, red or white any cheese will do! £7.95 for 75ml

Eiswein – Hopley, Austria – Rare and very sweet. Made with grapes frozen naturally on the vine so not available to be made every year, perfect conditions breeds a perfect wine! £8.95 for 75ml

Vintage 2010 – Made exclusively from grapes from that year and called vintage because it is deemed to be a great year. Not every year is necessarily vintage. Barrel aged for up to 2 ½ years before bottling. Only 2% of port is vintage so it's rare and delicious. £8.25 for 75ml

LBV – Filtered and bottled from vintage port left in the barrel for more than 2 ½ years, darker more brooding flavours – port with backbone. £6.00 for 75ml

Ruby - Ruby coloured, lighter in character and quaffable. £3.75 for 75ml

Tawny - Red grape, wood aged for 10 years port, exceedingly smooth, sweet and nutty. £6.75 for 75ml

Hot Beverages

Cafetiere Coffee	2.75
Cappuccino	3.00
Espresso	2.50
Double espresso	3.50
Latte	3.00
Decaf	2.50
Liqueur Coffee	7.00
English breakfast	2.50
Herbal teas	2.50
Earl Grey	2.50

Single malt whiskies 35ml

Scapa - island malt	8.90
Lagavulin – islay malt	6.50
Octomore – islay malt	12.50
Dalmore – highland malt	6.70
Balvenie – speyside malt	6.80
Springbank – Campbelltown	6.00
Nikka – Japanese malt	6.95
Octomore – Island malt	12.95
Amrut – Indian malt	6.50
Midleton – Irish malt	15.95

Liqueurs 35ml

Amaretto	4.00
Drambuie	3.20
Cointreau	3.20
Kahlua	3.50
Grand Marnier	3.50
Dom Benedictine	4.00
Chambord	2.70
Grappa	4.50