

# pudding

Bea's baked vanilla cheesecake, with candied orange and lemon, and cointreau syrup	7.00	
Pistachio cake with lemon mousse and green tea mousse, pistachio meringues, green tea jelly and lemon coulis	8.00	
Apple and berry crumble served with homemade custard or salted caramel ice cream	6.50	
Sticky toffee pudding, butterscotch sauce and vanilla ice cream	6.00	
Mocha and salted caramel tart with banana and toffee ice cream and mango coulis	7.50	
Selection of Purbeck ice creams and sorbets – vanilla, chocolate, strawberry, salted caramel, honeycomb lemon, lime, mango and raspberry	1.65 per scoop	
Selection of local cheeses served with seed crackers, biscuits, homemade chutney and grapes	2 cheeses	6.00
- Dorset red – gently smoked cheddar from Ford farm in Litton Cheney (v)	3 cheeses	8.00
- Wookey Hole Cheddar – Dorset cheddar, cave aged for 6 months from Ford Farm (v)	4 cheeses	10.00
- Dorset white – Soft, white, mould ripened cheese made from unpasteurised milk - from Cranborne estate	5 cheeses	12.00
- Dorset blue Vinny – traditional, crumbly strong blue from Woodbridge Farm, Sturminster Newton (v)		
- Tor – ash coated goats cheese pyramid from Bagborough Farm, Somerset (V)		

## 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