



DESSERTS

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| Lemon and lime posset topped with almond granola and fresh fruit | £6.50 |
| Chocolate brownie, chocolate sauce and vanilla ice cream | £6.50 |
| Sticky toffee pudding, butterscotch sauce and honeycomb ice cream | £6.50 |
| Purbeck ice cream- ask your server for today's flavours | £3 |
| Cheese board with a selection of award winning cheeses (listed below), artisan crackers, homemade chutney and condiments | £11.50 |

Cheddar hop- Made by rolling a wheel of rich, creamy mature cheddar in the finest toasted hops. The hop delivers a distinctive aroma and a slightly bitter taste with a hint of lemon. Perfectly paired with a wholesome beer, strong ale or a glass of chardonnay.

Ashlynn- This award winning, ash coated goat's cheese with a line of charcoal through the centre, gives a deep, rich, savoury taste. Best served with any unoaked, lightly chilled wine.

Rollright- Based on the French classic 'Reblochon', this award winning, washed rind soft cheese has a mellow, buttery taste, a perfect accompaniment to a glass of Malbec.

Bix- This award winning, triple cream, mould ripened soft cheese has subtle hints of yogurt and grassy sweetness. Serve with a glass of champagne.

Oxford blue- A full fat, semi soft, stilton type blue cheese, with a creamy texture has a sharp, clean flavour, goes perfectly with a glass of white wine.

HOT DRINKS

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| Pot of tea | £2.10 |
| Black/white coffee | £2.25 |
| Cappuccino | £2.60 |
| Latte | £2.60 |
| Expresso single | £1.95 |
| Expresso double | £2.90 |
| Hot chocolate | £2.60 |
| Macchiato | £2.35 |
| Decaf coffee | £2.00 |
| Liqueur coffee | £5.95 |
| Fruit teas | £2.10 |