



Pudding

Bea's baked vanilla cheesecake, candied orange, marmalade and finished with cranberries		7.00
Custard tart with poached rhubarb, coconut crumble, yoghurt ice cream and rhubarb crisp		7.50
Sticky toffee pudding with vanilla infused pear, walnut crumble, vanilla ice cream & crispy pear		7.50
Chocolate mousse sphere with a salted caramel centre, chocolate cake, peanut butter crumble & caramelised bananas		8.00
Purbeck ice creams and sorbets – Ice creams – vanilla chocolate strawberry salted caramel honeycomb		
Sorbets - lemon lime mango 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 – Somerset 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 (P) Pasteurised (V) Vegetarian	

Pudding Wines and Ports

Clos Dady Sauternes 2013 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
Noble Wrinkled Riesling – , Australia, This sweet wine is clean, concentrated and refreshing. The nose is lifted with an abundance of honey and citrus notes and the palate is full of lemon pie, honey dew and quince paste flavours!	£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 4.00 | Flat white 3.00
Latte 3.00 | Selection of teas 2.50 | Liqueur coffee 8.00

Espresso Martini £10.00