

# Acorn Puddings

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Bea's baked vanilla cheesecake, strawberries, passion fruit curd, grapefruit pearls <i>Rutherglen Muscat @ 7.50 per 75ml</i>	8.00
Chocolate crèmeux, sponge fingers, mascarpone cream, coffee sorbet <i>Noble Wrinkled Riesling @ 8.95 per 75ml</i>	8.00
Lemon mousse, Italian meringue, lemon shortbread <i>Clos Dady Sauternes 2013 @ 5.95 per 75ml</i>	8.50
Sticky toffee pudding, caramelised bananas, custard <i>Tokaji Aszu 5 Puttonyos 2002 @ 7.95 per 75ml</i>	8.00
Textures of rhubarb, whipped custard, meringue, yoghurt ice cream <i>Clos Dady Sauternes 2013 @ 5.95 per 75ml</i>	8.50

**Baboo Gelato** - Fennel & Orange | Hazelnut | Salted Caramel All £2.00 per scoop  
**Baboo Sorbets** - Plum | Rhubarb  
*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 pasteurized cows milk (CPV)
- Yarlinton 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 & 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. Robert is very passionate about his food and will always welcome any questions about the menu and is happy to come and say hello!

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