

**The boring bit - If you have an allergy or an intolerance you must inform us when ordering. Even if you have told us during your first courses, please kindly remind us again when ordering dessert.**



## **Desserts**

Sticky toffee sundae, salted caramel sauce, banana custard, lime & rum chantilly & vanilla ice cream £10

Lemon & lime posset, poached apricots, set lime curd, almond brittle £8

Cream cheese panacotta, strawberry puree, olive oil shortbread, dressed strawberries, lemon balm oil £9

Cotley affogato, salted caramel ice cream, ginger & almond biscuit, hot espresso (GF\*/DF\*) £6

Add a shot of kraken spiced rum or Frangelico to make you feel giddy! £4.00

## **Baboo gelato – Bridport, Dorset**

£2.60 per scoop

Ice cream: Madagascan vanilla, salted caramel, honeycomb, rum & raisin, mint choc chip, maple & walnut, double chocolate, hazelnut

Sorbet: Lime, passionfruit, raspberry

## **The Somerset Cheese board - 3 cheeses £12 5 cheeses £15**

Homemade crackers, pickled celery, grapes, seasonal chutney

## **Gert lush, Felthams Farm**

A bloomy white-rinded organic cheese. Gert Lush is a sophisticated, nuanced take on the classic white-rinded cheese – a camembert if you will. Gert Lush means “very lovely” in West Country dialect.

## **Pennard Red, The Somerset cheese company**

Pennard Red goats' cheese has a smooth, close texture with the traditional golden appearance of Red Leicester. The flavour of the goats cheese is full, being initially sweet and nutty with a slight sharp edge to finish.

## **Six spires, The Somerset cheese company**

Six Spires cheese is a dense, slightly waxy cheese which has a rich creamy, yellow colour. This cows cheese has a well rounded, mature flavour which is full of character. Strong, savoury flavours dominate with a sharpness to finish. The Six Spires' texture is rich and creamy and just melts in the mouth.

## **Bath blue, The bath soft cheese co.**

A classic blue veined cheese made from the milk of our own cows. Ripened for eight to ten weeks to give a creamy blue veined taste. In 2014 it was awarded Supreme Champion at the World Cheese Awards.

## **Hamstone, White lake dairy**

This lactic semi-soft cheese has a stunning and vibrant colour, made from Guernsey cow's milk and boasting a delicate creamy and soft texture.

## **Dessert Wine (100ml)**

Pedro Ximinez, Mira La Mar (Spain)

£6.50

Botrytis Reisling 'Alison', Paulettes (Australia)

£6.50

Moscato Passito, Cantine Colosi (Sicily/Italy)

£7.00

**Port**

Taylor's LBV 2014 - £6.50 100ml, Btl (75cl) £40

Walter Hicks Western Hunt Ruby Port - £6.40 100ml, Btl (75cl) £40

Taylor's 10 Year Tawny Port - £8.5 100ml, Btl (75cl) £50

Taylor's 20 Year Tawny Port - £14 100ml, Btl (75cl) £75