

CHEESE

Neal's Yard Borough rarebit	4.50
Glass of Quinta do Infantado LBV 2004 (100ml) or Glass of Barolo Chinato Vino Aromatizzato NV, Piedmont, Italy (100ml)	8.50 11.00
Roast cheese selection	12.00
<i>Served with fig chutney, biscuits, apples and grapes</i> Glass of Quinta do Crasto, LBV 2005 (100ml)	7.00
Dorset Blue Vinny (hard and crumbly with strong taste)	8.50
<i>Made by Dorset Blue Soup Company using unpasteurised skimmed cow's milk and vegetable rennet</i> Glass of Neusiedlersee "Wiltrude" 2004, Gut Oggau, Austria (100ml)	8.50
Montgomery's Cheddar (rich long lasting fruity flavours)	8.50
<i>Made by James Montgomery & Steve Bridges at Manor Farm, North Cadbury and Somerset. Using traditional animal rennet and unpasteurised cow's milk</i> Glass of Malbec 2007, Ruca Malen, Mendoza, Argentina (175ml)	8.50
White Lake (mild acidic start giving way to a creamy buttery finish)	7.50
<i>Made by Roger Longman Baborough farm, Pylle, Shepton Mallet, Somerset Made with pasteurised goat's milk and vegetable rennet</i> Glass of Bacchus Reserve 2007, Chapel Down, Kent, England (175ml)	7.50
Win Green (6 week maturity, buttery texture with a creamy taste)	8.50
<i>Made by Richard Biddlecombe Cranbourne Chase, Manor Farm, Ashmore, Dorset unpasteurised cow's milk and animal rennet</i> Glass of Rheingau Riesling QbA Schloss Schonborn 2007, Germany (175ml)	8.00

HOT AND COLD PUDDINGS

with recommended pudding wines or after dinner drinks

Bramley apple crumble with custard	7.00
<i>Glass of Neusiedlersee "Wiltrude" 2004, Austria(100ml) Glass of Brachetto d'Acqui DOCG 2008, Italy(100ml) or Glenlivet 18 years old</i>	8.50 8.00 10.00
Bakewell tart with pouring cream	7.00
<i>Glass of Aresti late harvest Gewürztraminer 2007, Italy (100ml) or Abuelo 7 years old (Panama)</i>	7.50 8.00
Baked Alaska with a glass of sloe gin	10.00
<i>Glass of Glenguin Botrytised Semillon 2006, Australia (100ml) or Glenfiddich Caoran 12 years old</i>	12.00 7.50
Chocolate pot with vanilla thins	7.50
<i>Glass of Bartoli 10 years old Marsala Superiore, Sicily (100ml) or Roast Caperdonich 26 years old Speyside single malt whisky</i>	10.00 9.50
Glazed rice pudding with Earl Grey prunes	7.00
<i>Glass of Don PX 2006, Bodegas Toro Albala, Spain (100ml) or Delamain Pale & Dry XO</i>	9.50 12.50
Banoffee pie	6.00
<i>Glass of Marmesa Late Harvest Pinot Noir 2006, California, USA (100ml) St. Nicholas Abbey Rum 10 year old</i>	9.00 20.00
Vanilla pudding with spiced clementines and anise biscuits	6.50
<i>Glass of Nectar 2007, Chapel Down, England (100ml) or Bols Genever</i>	7.00 7.50
Potted Cheddar cheese with scrumpy apple chutney	7.50
<i>Glass of Barolo Chinato Vino Aromatizzato NV, Piedmont, Italy (100ml)</i>	11.00
Ice cream and water ices (three scoop selection)	5.50
Ice cream and water ices (one scoop)	2.00
<i>Aviation cocktail Ice cream and water ice flavours change daily - please ask your waiter</i>	8.50
Some dishes may contain nuts or nut oil Please inform your waiter of any allergies	

