

## Acorn Puddings Sample Menu

Bea's vanilla cheesecake, lemon curd, candied lemon (G,D,E,V) <i>Chateau Grand-Jauga Sauternes 2013 @ 7.00 per 75ml</i>	9
Sticky toffee pudding, praline cremeux, Arran ice cream (G,D,E,N,V) <i>Tokaji Aszu 5 Puttonyos 2002 @ £7.95 per 75ml</i>	9
Strawberry & white chocolate pavlova (E,D,V) <i>Rutherglen Muscat, Australia @ £9.95 per 75ml</i>	9
Apricot Mousse & puree, rosemary crushed shortbread (D) <i>Chateau Grand-Jauga Sauternes 2013 @ 7.00 per 75ml</i>	9

**Baboo Gelato** – Salted Caramel | Honeycomb | Pistachio (D,E,N,V)  
**Baboo Sorbets** – Passionfruit | Lime (V) All 2.50 per scoop  
*Pedro Ximenez Sherry, Spain @ 7.50 per 75ml*

**Acorn cheese board** - served with Dorset sweet pickled cucumber, crackers & grapes (G,D,Sd,V) 11

- Black Cow Cheddar – Intense, rich and crumbly (CPV)
  - Yarlington Blue – a local softer tasting blue, creamy & full of flavour, great with a glass of red or port! (CPV)
  - Pavé Cobble - Ewes cheese, soft and springy with a melting quality on the palate (SV)
  - Tunworth Soft – from Hampshire, wonderfully reminiscent of its French cousin but entirely handmade (CPV)
- (C) Cows      (S) Sheep      (P) Pasteurised      (V) Vegetarian

Port - 75ml: White £5.00 | Ruby £5.00 | Grahams LBV £7.50 | Grahams 10yr Tawny £8.00  
 Dow's 2009 Vintage £14.00

### Dessert Cocktails

Signature Espresso Martini £12.00 | Salted Caramel Espresso Martini £12.00

Our pudding menu is all homemade & created by our talented Sous Chef Ana Martins.

ALLERGEN KEY - Celery (Ce), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L), Molluscs (Mo), Mustard (Mu), Nuts (N),  
 Peanuts (P), Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd) Vegetarian (V)

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