

Acorn Puddings

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Sticky toffee pudding, textures of hazelnut, vanilla ice cream <i>Tokaji Aszu 5 Puttonyos 2002 @ 7.95 per 75ml</i>	8.50
Whipped coconut panna cotta, choux, tropical fruits <i>Muscat Beaumes De Venise @ £7.50 per 75ml</i>	8.50
Chocolate tart, banana & toffee <i>Late harvest Sauvignon blanc 2017 @ 7.50 per 75ml</i>	8.50
Bea's vanilla cheesecake, textures of rhubarb, meringue <i>Chateau Grand-Jauga Sauternes 2013 @ 7.00 per 75ml</i>	8.50
Vanillia mousse, strawberries & sponge cake <i>Muscat Beaumes De Venise @ £7.50 per 75ml</i>	8.50

Baboo Gelato – Salted Caramel | Strawberry

All £2.00 per scoop

Baboo Sorbets – Blackcurrant | Spiced Orange

Acorn cheese board - served with Dorset sweet pickled cucumber, crackers & grapes

- Black cow Cheddar- Intense, rich and crumbly (CPV)
- Tunworpth Soft – from Hampshire, wonderfully reminiscent of it's French cousin but entirely handmade (CP)
- 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)
- Cornish Smuggler- red-orange marbled creamy cheddar (CPV)

2 cheeses 6.00 | 3 cheeses 8.00 | 4 cheeses 10.00 | 5 cheeses 12.00 |

(C) Cows (S) Sheep (P) Pasteurised (V) Vegetarian

Port - 75ml- White 4.00 | Ruby 4.00 | Grahams LBV 7.50 | Grahams 10yr Tawny 8.00
Dow's 2005 Vintage 14.00 | Quinta Vintage 8.50

Dessert Cocktails

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 & Chef de Partie Rosie Raven.

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. He is very passionate about his food and will always welcome any questions about the menu and is also happy to come and say hello!

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