

# DESSERT MENU



## DESSERTS

Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00  
Muscat Domaine De Barroubio. France (75ml) 4.50

Sticky toffee pudding, toffee sauce, caramel ice cream V 7.50  
Late Harvest Tokaji Katinka, Patricius. Hungary (75ml) 4.50

Rocky road sundae with toffee sauce & homemade vanilla ice cream V 7.00  
Muscat Domaine De Barroubio. France (75ml) 4.50

Selection of homemade ice creams & sorbets with pumpkin seed praline V GF 6.50  
Please ask your server for today's flavours

Apple & pear crumble, toffee ice cream 7.00  
Chateau de Mailles Sainte Croix du Mont. France (75ml) 5.00  
The Noble Wrinkled McLaren Vale. South Australia (75ml) 4.50

## WEST COUNTRY CHEESES

2 for 8.00

Two of our favourite cheeses with onion seed crackers,  
chutney, apple & celery

Choose from:

- Smoked Dorset Red (P) • Bath Soft (UP) • Dorset Blue Vinney (P)
- Wookey Cheddar (P) • Driftwood (Glastonbury) (UP)

## PORT

100ml Graham's Six Grapes Reserve 5.75  
100ml Graham's 10 Year Tawny 6.50  
Half Bottle  
Graham's Quinta dos Malvedos 2004 35.00

## SHERRY

(50mls)

Fernando De Castilla Fino, Spain 3.80  
Fernando De Castilla Amontillado, Spain 3.80  
Fernando De castilla Cream, Spain 3.80  
Pedro Ximenez. Bodega Hidalgo.  
Jerez, Spain 4.00

## PROVENANCE

Wherever possible we buy our ingredients from local farmers and growers. We don't buy out of season or imported produce and our menus change almost every day to make the most of the fresh catch, the new season's crop or an exciting new local specialty.

Our meat comes from three main sources: Dry aged beef & game from Buxton's in Bristol, Gloucester Old Spot Pork including sausages & bacon cured to our recipe from Jim Bakers Orchard Farm in Wedmore, Somerset.

All our fish comes from British waters supplied by Kingfisher of Brixham.

Eggs are supplied by The Good Egg Company in Hilperton.

Yoghurts from Brown Cow Organics in Pilton, and cheeses from Somerset & surrounding counties.

All our bread, burger buns, cakes and biscuits are baked daily on the premises, using Shipton Mill and Doves organic flours. Gluten free alternatives are available on request.

Jams, chutneys, piccalilli and sauces are made freshly in our kitchens, and we churn our own ice cream using milk and cream from Blackmore Vale dairy.

The Paget family supplies us with fresh seasonal vegetables from Stills Farm, Bromham, Wiltshire - where they have been farming for 100 years.

GF - Gluten Free V - Vegetarian VG - Vegan P - Pasteurised UP - Unpasteurised

Please advise if you have any allergies or require further information on the ingredients used in our dishes.  
Some of our dishes contain nuts and nut oils which may not be listed on the menu.