

DESSERT MENU



DESSERTS

- Salted caramel & chocolate tart, cherry sorbet V 7.00
- White chocolate brûlée, apple & ginger compote, five spiced shortbread V 7.00
- Sticky toffee pudding, toffee sauce, vanilla ice cream, honeycomb V 7.00
- Rocky road sundae with toffee sauce & homemade vanilla ice cream V 7.00
- Selection of homemade ice creams & sorbets with pumpkin seed praline V 6.50
Please ask your server for today's flavours

DESSERT WINES

- Late Harvest Gewurztraminer (75ml) 6.75
Montes, Valle de Curico, Chile
- Jurançon Moelleux (75ml) 6.75
Domaine Cauhape, France.

WEST COUNTRY CHEESES

Two of our favourite cheeses with homemade crackers & fig membrillo
2 for 8.00

Please ask about today's choices

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 (50ml)

- 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 7.00

ALLERGENIC INGREDIENTS

If you have an allergy or intolerance we can adjust some of the dishes on the menu. To make sure this is handled properly, it's best to ask to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free.

PROVENANCE

Wherever possible we buy from local farmers and growers. We rarely buy out-of-season or use imported produce and we regularly change our menus to make the most of a freshly-landed catch or the new season's crop. We are in tune with the seasons and in touch with the provenance of everything we use.

Of course, citrus fruits come in from Southern Europe, and other items from further afield. But typically imports will make up just a small sample of the vibrant, joyful food we always aim to create.

Our meat comes from two main sources. Jim Baker, in Wedmore, provides us with the very best burgers and sausages made to our own exclusive recipe. And Buxton Butchers, in Winterbourne, supplies us with phenomenal beef and lamb, scrupulously traceable to individual animals from the lush pastures of Somerset and Dorset.

Fish comes from British waters and is supplied by Kingfisher of Brixham.

Eggs are supplied by The Good Egg Company, where hens range freely and happily across 155 acres of grasslands.

Yoghurts are from Brown Cow Organics in Pilton, and our cheeses come from the best and most interesting producers in the South West. 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 the kitchens, and we churn our own ice cream using milk and cream from Cotteswold Dairy.