

PUDDING £9.50

Gooseberry Tart

Díplomat Cream Château Varí, Monbazíllac, France 2017 £10.50

Apple & Berries Eve's Pudding

Pouring Cream 1413, Dísznoko, Tokají, Hungary 2018 £10.00

Foraged Elderflower Terrine

Warrens Farm Strawberries Le Colombare, Recioto di Soave, Veneto, Italy 2017 £15.00

Vegan Earl Grey Chocolarder Slice

Heath Farm Raspberries Mas Amíel, Maury, France 2019 £13.00

LIGHTER PUDS £9.50

Lemon Basil Posset

Combe Cage Redcurrants & Shortbread Pig Langlois Château, Saumur, France 2010 £15.00

Cherry - Infused Vodka Jelly Almond Sorbet

Moscato d'Astí Massolíno, Italy 2021 £9.50

Homemade Ice Cream & Sorbets £8.00

Gardener's Shot £3.50

Piggy Fours £8.50

A Selection of Sweet Treats

CHEESE

1 Píece £5.50 ~ 3 Píeces £12.50 ~ 5 Píeces £17.50

Served with Crackers, Apple & Chutney

Quicke's Traditional

A clothbound, 18 month, naturally matured cheese, made with milk from grass-fed cows

Sharpham Cremet

Handmade with Devon goat's milk and double cream

Líttle Stínky Cíder washed rind cow's milk cheese from the north edge of Dartmoor

Guest Cheese from The Pig Near Bath

Líttle She

A mild and creamy, soft Ewe's milk cheese, from White Lake Cheese, Somerset

Espresso £3.50

Tea & Coffee £4.50 Liqueur Coffee £10 Chocolarder 65% Drinking Chocolate £4.50

Please speak to a member of staff if you have any questions about the menu, allergies, or dietary requirements.

We hope you enjoyed the food & service; we add a suggested 12.5% Service Charge to your bill. If something wasn't up to scratch, don't pay it, but do tell us what we could have done better.

Devon Blue

A blue cow's milk cheese from Totnes

SWEET AND FORTIFIED

<u>White</u>	75ml Bottle 37.5cl
Semíllon/Sauvígnon Blanc – Château Varí, Monbazíllac, France 2017	£10.50 £42.00
Muscat – Campbell's, Rutherglen, Australía NV	£12.00 £45.00
Semíllon/Sauvignon Blanc – Ch. Doisy-Vedrines, Sauternes, France 2015	£13.50 £65.00
Chenín Blanc – Mullíneux Straw Wine, Swartland, South Africa 2021	£14.50 £70.00
Zíbíbbo – Ben Rye 'Donnafugata', Pantellería Island, Italy 2021	£16.00 £75.00
	75ml Bottle 50cl
Furmínt/Hárslevelu/Z.eta – 1413, Dísznoko, Tokají, Hungary 2018	£10.00 £65.00
Garganega – Le Colombare, Recioto di Soave, Pieropan, Veneto, Italy 2017	£15.00 £85.00
Chenin Blanc – Dom. Langlois Château, Saumur, Loire Valley, France 2010	£15.00 £85.00
Furmínt/Hárslevelu – 6 Puttonyos, Kíkelet, Tokají, Hungary 2013	£17.50 £120.00
Furmínt – 5 Puttonyos, Oremus, Tokají, Hungary 2016	£22.50 £130.00
	75ml Bottle 75cl
Muscat – Moscato d'Astí, Massolíno, Italy 2021 (125ml)	£9.50 £49.00
Grenache/ Domaine Du Traginer 'Ambre', Banyuls, France NV	£16.00 £150.00
	210.00 2100.00
Red	75ml Bottle 37.5cl
 Grenache – Mas Amíel, Maury, France 2019	£13.00 £50.00
Sherry	75ml Bottle 75cl
Bodegas Hídalgo, Pasada Pastrana Manzanílla, Spaín	£8.50 £45.00
	75ml Bottle 50cl
Bodegas Hidalgo, Triana Pedro Ximenez, Spain	£8.00 £66.00
Port	75ml Bottle 75cl
Fonseca, Late Bottled Vintage, Portugal 2015	£10.50 £55.00
Fonseca, 10-Year-Old Tawny, Portugal (300cl Jeroboam)	£12.00 £250.00
Fonseca, Vintage, Portugal 1992	£180.00
Taylors Very Very Old Tawny, Portugal	£450.00
<u>Cocktaíls</u>	

Hogfather	£12.00
Tokí Japanese Whískey, Amaretto, Crème de Aprícot	
Cove Hazelnut Espresso Martíní	£12.00
Cove Hazelnut Vodka Líqueur, Conker Cold Brew Líqueur, PX Sherry, Coffee	
Caffeine Hog	£14.00
Saplíng Coffee Vodka, Conker Coffee Líqueur, Crème De Cacao, Cream	

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