



PUDDINGS £9.50

Garden Mint Mousse

70% Chocolate & Mint Syrup
Tokaji, Oremus, Late Harvest, 2019, £13

THE PIG'S Iced Honey & Raspberry Terrine

Kent Raspberries
Passito di Pantelleria, Ben Rye, 2021, £16

Oakchurch Farm Cherry Batter Pudding

Dairy Ice Cream
Malvasia di Bosa, G. Battista Columbu, 2017, £15

Gooseberry & Sherry Trifle

Almond Sponge & Bird's Custard
Bonnezeaux, "La Chapelle", Château de Fesles,
1990, £18

LIGHTER PUDS

New Forest Strawberries

Lemon Basil Sugar & Meggy Moo's Cream
Bollinger, Special Cuvée, Brut, NV, £22

Foraged Elderflower & Pig Cut White Jelly

New Forest Strawberry Sorbet
Late Harvest Sauvignon Blanc, Oliver Zeter, Pfalz, 2020,
£7.50

Homemade Ice Cream & Sorbets £8.00

Piggy Fours £8.50

A Selection of Sweet Treats

Gardener's Shot £3.50

CHEESE

1 Piece £5.50 ~ 3 Pieces £12.50 ~ 5 Pieces £17.50

Artisan Cheeses Produced in Dorset

Fonseca 20 Year Tawny Port - £15

Please choose from the selection below or let the chef decide...

Ford Farm Cheddar

Cheddar from Dorchester,
Creamy and Rich in Texture

Wordsworth

12 Month Matured Gouda Style, with a Rich and
Nutty Flavour

Benville Organic Soft Cheese

Triple Cream Soft Cheese from Hollismead Dairy

Cranborne Blue

A Creamy Blue Cow's Milk Cheese; Deep Yellow Glow
with an Electric Blue Vein

Dorset Blue Vinny

Crumbly Blue, using
Woodbridge Farm Cow's Milk

Blyton

Soft White Bloomed Cows Milk Cheese

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.

Liqueur Coffee

£10.00

Irish, French, Italian, Russian, Brandy, Calypso

Our Coffee Selection

£4.50

Espresso (£3.50), Macchiato, Americano, Cappuccino, Flat White, Latte
Double Espresso, Double Macchiato, Chocolarder 65% Drinking Chocolate

Our Tea Selection

£4.50

English Breakfast, Earl Grey, Green, Berries & Cherries, Lemongrass & Ginger

Sweet Wine

	75ml	Bottle
Moscato d'Asti, Ceretto, Piedmonte, 2022 (37.5cl)		£38
Late Harvest Sauvignon Blanc, Sweetheart, Oliver Zeter, Pfalz, 2022 (50cl)	£7.50	£49
Recioto della Valpolicella, Tesauero, 2021 (50cl)	£9.50	£59
Rivesaltes, Ambré, Chez Jau, 2007 (50cl)	£10	£62
Jurançon, Marie Kattalyn, Domaine de Souch, 2017 (75cl)	£11	£100
Banyuls, Rimage Traginer, 2021 (75cl)	£12	
Tokaji, Oremus, Late Harvest, 2019 (50cl)	£13	£75
Malvasia di Bosa, G. Battista Columbu, 2017 (50cl)	£15	£87
Passito di Pantelleria, Ben Ryé, Donnafugata, 2021 (37.5cl)	£16	£75
Vin de Paille, Cotes du Jura, Jean-Luc Mouillard, 2018 (37.5cl)	£16	£75
Château Doisy-Vendrées, Barsac, 2010 (37.5cl)		£90
Château Suduiraut, Sauternes, 2007 (37.5cl)		£105
Château Nairac, Barsac, 1997 (75cl)	£16	£150
Bonnezeaux, "La Chapelle", Château de Fesles, 1990 (75cl)	£18	£165
Muscat di Frontignan, Vin de Constance, Klein Constantia, 2015 (50cl)	£19	£120
Château Quiraud, Sauternes, 1971 (75cl)	£22	£195
Port	75ml	Bottle
Fonseca, LBV, 2018 (75cl)	£8	£55
Fonseca, 20 Year Tawny Port (Served from Rehoboam)	£15	
Taylor's Quinta de Vargellas, 1998 (37.5cl)		£49
Kopke, Colheita, 2003 (75cl)		£98
Taylor's Vintage, 1994 (75cl)	£32	£275

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