



PUDDINGS

Rum Infused Spotted Dick
Bird's Custard £9.50

Vin de Constance, Constantia 2018 - £20

Blood Orange Steamed Pudding
Longmans' Pouring Cream £9.50

Recioto della Valpolicella, Antolini 2021 - £11.50

Buttermilk Blancmange
New Season Rhubarb & Candied Oats £9

Tokaji, 'Late Harvest', Oremus, Hungary 2016 - £11.75

Chocolarder Cherry Slice
Preserved Cherry & Dairy Ice Cream £10

Riesling, 'Cordon Cut', Mount Horrocks, Australia 2023 - £11

Raspberry Vodka Jelly
Berry & Sage Sorbet £9

Vin Santo, Buccianera, Colli Etruria Centrale 2019 - £13.50

THE PIG's Apple & Rhubarb Crumble
Bird's Custard £16 to share

Icewine, Cabernet Franc, Inniskillin, Niagara 2022 - £20

Homemade Ice Creams

White Grape
Strawberry & Mint
Dulce De Leche
£3 per Scoop

Homemade Sorbets

Poached Pear
Raspberry & Sage
Apple & Cinnamon
£3 per Scoop

Piggy Fours

Small Sweet Treats £8.50

Gardener's Shot

Biscotti & Popping Candy £3.50

Somerset Cheese Selection

Bath Blue, Twanger & Bath Soft £13

Coffee Selection

Americano, Flat White, Latte, Cappuccino, Double
Macchiato, Double Espresso £4.50
Single Espresso £3.50

Tea Selection

English Breakfast, Earl Grey, Green, Peppermint,
Berries & Cherries £4.50
Fresh Mint or Fresh Lemon & Ginger £3.50

Chocolarder Drinking Chocolate £4.50

Ask your Waiter to see a Full Selection of Quaffing Options

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



AFTER DINNER DRINKS

Sweet Wine 75ml

	Glass	Bottle
Moscato d'Asti, Ceretto, Italy 2021 (37.5cl)	£9.50	£35
Black Muscat, 'Elysium', Andrew Quady, California, USA 2022 (37.5cl)	£9.50	£50
Chenin Blanc, 'Les Beaugrands', Coteaux du Saumur, Loire, France 2022 (75cl)	£10	
Pinot Noir VDN, 'Saurus' Schroeder, Patagonia, Argentina 2021 (50cl)	£10	£60
Riesling, 'Cordon Cut', Mount Horrocks, Clare Valley, Australia 2023 (37.5cl)	£11	£65
Recioto della Valpolicella, Antolini, Italy 2021 (50cl)	£11.50	£62
Tokaji, 'Late Harvest', Oremus, Hungary 2016 (50cl)	£11.75	£78
Vin Santo, Buccianera, Colli Etruria Centrale, Italy 2019 (50cl)	£13.25	
Vin de Constance, Constantia, South Africa 2018 (50cl)	£20	£120
Icewine, Cabernet Franc, Inniskillin, Niagara, Canada 2022 (37.5cl)	£20	£120
'Acinuinobili', Maculan, Veneto, Italy 2012 (37.5cl)		£100

Port, Sherry and Fortified Wine

	Glass	Bottle
Late Bottled Vintage, Port, Taylor's 2017	£7	£45
10yr Tawny, Port, Taylor's	£11	
20yr Tawny, Port, Taylor's	£12	£75
1998 Vintage Port, 'Quinta de Vargellas', Taylor's (37.5cl)		£41
Manzanilla, Sherry, La Gitana (Dry)	£6	
Pedro Ximenez, Sherry, Hidalgo Triana (Sweet)	£8.50	
Amontillado Seco, Napoleon, Sherry (Medium)	£13	
Pedro Ximenez 30yr Old, Sherry, Harveys (Sweet)	£18	
Solaris, Mistelle, Limeburn Hill, Somerset, England NV (37.5cl)	£8.50	£45
Rutherglen Muscat, 'Old-Vine', Chambers Rosewood, Australia NV (37.5cl)	£9.50	£55

Cocktails

Classic Old Fashioned £16	Negroni £14	Espresso Martini £14	Lemon Cheesecake £14
Michter's Bourbon, Demerara Sugar & Bitters	Sapling Gin, Campari & Aperitivo Co. Sweet Vermouth	Sapling Coffee Vodka, Psychopomp Coffee Digestif, Pedro Ximenez, Demerara Sugar	Lemon Infused Vodka, Frangelico, Pineapple Juice & Lemon Juice

Ask your waiter to see a Full Selection of Quaffing Options

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