

DESSERT MENU



DESSERTS

Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00

Buttermilk panna cotta, berries & crumble 7.00

Rocky road sundae with toffee sauce & homemade vanilla ice cream 7.00

Selection of homemade ice creams & sorbets with pumpkin seed praline V 6.50

Please ask your server for today's flavours

Honey roasted plum pavlova, pistachios & lavender V GF 7.50

DESSERT WINES

Muscat, 2015 (75ml) 6.75

Domaine de Barroubio, France

The Noble Wrinkled, 2015 (75ml) 6.75

McLaren Vale, South Australia

Recioto di Valpolicella, 2012 (75ml) 6.75

Bertani, Recioto Italy

Royal Tokai 2009 (25cl Bottle) 26.00

Hungary

DORSET CHEESES

2 for 8.00

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

Choose from:

- Barber's vintage cheddar
- Dorset Blue Vinney
- Driftwood goats cheese
- Lyburn's Francis

PORT (50ml)

Cockburns Fine Ruby 3.30

Graham's 10 Tawny 4.20

Graham's Late Bottled Vintage 4.20

Sandeman Porto 2003 8.00

PROVENANCE

Wherever possible we buy our ingredients from local farmers and growers. We try not to buy out of season or imported produce and our menus change regularly to reflect this.

Our meat comes from two main sources. Prime Cuts, based here in Shaftesbury, supply us with beef, chicken & game. Orchard Farm in Wedmore, Somerset provides our pork together with sausages & bacon which are cured to our own recipe. All meat is traceable to individual animals.

All our fish comes from British waters supplied by Samways, a family business based in Bridport, who commit to a 24-hour 'port to plate' policy.

Charcuterie comes from The Real Cure in Shaftesbury, Somerset Charcuterie in Wrington & Trealy Farm in Monmouthshire.

Eggs are supplied by Fluffets from small flocks on family farms in the New Forest.

Leaves and vegetables are supplied by The Watercress Company in Dorchester and Lovejoys in Melksham. Rapeseed oil comes from Fussels, Church Farm near Bradford on Avon.

All our bread, burger buns, cakes and biscuits are baked daily on the premises, using flour milled by Stoate & Sons here in Shaftesbury. Gluten free alternatives are available on request.

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

Cheeses come from Dorset and the surrounding counties.

GF - Gluten Free V - Vegetarian 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.