

DESSERT MENU



DESSERTS

- Cherry & chocolate tart, honeycomb & Ivy House thick cream V 7.50
- Christmas bread & butter pudding, clotted cream ice cream,
brandy butter sauce, candied orange 7.50
- Spiced baked apple, cherry sorbet, pumpkin seed praline VG 7.50
- Christmas pudding sundae, toffee sauce & salted popcorn 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.

Recioto di Valpolicella, 2012 (75ml) 6.75
Bertani, Recioto Italy.

Muscat de Rivesaltes (75ml) 6.75
Domaine Cazes, France.

Royal Tokaji, 2009 (25cl bottle) 26.00
Hungary.

DORSET CHEESES

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

Please ask about today's choices

PORT

- Graham's Late Bottled Vintage (50ml) 5.75
- Graham's Six Grapes Reserve(50ml) 5.75
- Graham's 10 Tawny(50ml) 6.50

Graham's Malvedoc 2004 (375ml) 35.00

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. Mark at Prime Cuts, in Shaftesbury, provides us with poultry, lamb & the very best burgers made to our own exclusive recipe. And Walter Rose, in Devizes, supplies us with phenomenal steaks, 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 Fluffetts, 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.

GF - Gluten Free V - Vegetarian VG - Vegan P - Pasteurised UP - Unpasteurised

ALLERGEN INFORMATION

Many of our dishes are free of wheat or gluten but we have not marked them as gluten free as they are cooked in frying oil. This frying oil is also used for non-gluten free dishes. Please do ask if you would like to know more about ingredients in our dishes.