



Puddings

Dark Chocolate Fudge Brownie, Dulce de Leche Ice Cream, Chocolate Shard

Sticky Date & Fig Pudding, Toffee Sauce, Vanilla Bean Ice Cream

Ruby Port Poached Pear, Cinnamon syrup, Apple Sorbet Ve/Gf

The Talbot Orchard Fruit Crumble, Black Bee Honey Chantilly Cream Gf

All £9

Ice Creams & Sorbets 1 scoop £3.50/2 scoops £5/3 scoops £7

Ice Cream - Vanilla Bean, Ginger, Dulce de Leche, Honeycomb Gf

Sorbets - Blood Orange, Bramley Apple Ve/Gf

Affogato-Vanilla ice cream, Espresso, Amaretti Biscuits £8

Talbot Affogato-Dulce de Leche ice cream, Espresso, Fra Angelico £10

Cheese Plate

Ashlyn Goats, Dorset Blue Vinney, Wookey Hole Cave Aged Cheddar, Seasonal Chutney,
Fudge Crackers & Figs £15

After Dinner

Domaine de Grange Neuve, Monbazillac 2021, Dordogne, France £9/glass, £35/50 cl

Taylor's Late bottle Vintage Port, 2019 Vintage £7/glass £45/75cl

Espresso Martini-Vodka, Kaluha, Coffee, Sugar syrup £12

Tea & Coffee

Birchalls: English Breakfast, Earl Grey, Peppermint, Lemon & Ginger, Green, Camomile

The Dorset Coffee Company: Espresso, Americano, Cappuccino, Macchiato, Flat White, Latte

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