

ACORN PUDDINGS

Basque Vanilla Cheesecake , Lemon Curd, Blood Orange (D,V) Château Doisy - Vedrines Sauternes 2016 @ £7 per 75ml	£10
Sticky Toffee Pudding , Apple, Vanilla Gelato (G,D,V*) Tokaji Aszu 5 Puttonyos 2013 @ £7.95 per 75ml	£10
Vanilla Custard Tart , Poached Rhubarb, Rhubarb Gelato (G,D) Rutherglen Muscat, Australia @ £9.95 per 75ml	£10
Dark Chocolate Charlotte , Chocolate Tuile, Coffee Gelato (G,D,V) Santa Julia Sauvignon Blanc 2021 @ £7.5 per 75ml	£11
The Acorn Affogato , Salted Caramel, Hot Espresso Shot (D,V,N) Add 'Conker coffee liqueur @ £3.5 per 25ml	£7

Baboo Gelato: Coconut & Choc Honeycomb (G,D,V)	£3.5 per scoop
Baboo Sorbets: Passionfruit Lemon (G,V) Pedro Ximenez Sherry, Spain @ £7.5 per 75ml	

Acorn Cheese Selection , Homemade Quince Jelly, Crackers & Grapes (G,D,V)	£15
Smoked Wordsworth – Rich smoked cheese, with deep buttery notes and nutty sweetness (CPV)	
Cranborne Blue – Creamy texture, oat flavours and salty spikiness from the veins (CPV)	
Hardy's - Firm texture with a sweet and nutty taste (SPV)	
Blyton – Dorset brie, smooth and clean taste (CPV)	

(C) Cow's (S) Sheep (P) Pasteurised (V) Vegetarian

Port - 75ml: White £5.6 | Ruby £5.7 | Grahams LBV £7.5 | Grahams 10yr Tawny £8 | Dow's 2010 Vintage Port £10.00

DESSERT COCKTAILS

Signature Espresso Martini | Salted Caramel Espresso Martini
Brandy Alexander | Acorn Toblerone
All £14

Meet the Team

Our Menu is created by our talented Chefs:

Head Chef Ana Martins | Senior Sous Chef Luyanda Nkonyeni | Junior Sous Chef Mickael Trehard
| Chef de Partie Lucy Foster

Please make sure you inform your server if you have a food allergy – our kitchen uses all 14 key allergens within the menu

ALLERGEN KEY – Contains Gluten (G) , Contains Dairy (D), Contains Nuts (N)

V* - can be altered to be vegetarian.

All food prices inclusive of VAT. Service is at your discretion.