

ACORN PUDDINGS

Rhubarb & Custard , Sweet Shortcrust, Rhubarb Gelato (G,D,V*) Château Doisy - Vedrines Sauternes 2016 @ £7 per 75ml	£10
Sticky Toffee Pudding , Textures of Banana, Cinnamon Gelato (G,D,V*) Tokaji Aszu 5 Puttonyos 2013 @ £7.95 per 75ml	£9.5
Apple Mousse , Apple & Mint Compôte, Shortbread (D,G) Rutherglen Muscat, Australia @ £9.95 per 75ml	£11
Chocolate Marquize , Cocoa Croquant, White Chocolate, Crème Anglaise (G,D,V) Santa Julia Sauvignon Blanc 2021 @ £7.5 per 75ml	£9.5
The Acorn Affogato , Chocolate & Hazelnut Gelato, Hot Espresso Shot (D,V) Add 'Conker coffee liqueur @ £3.5 per 25ml	£6.5

Baboo Gelato: Hazelnut Honeycomb (G,D,V,N)	£3 per scoop
Baboo Sorbets: Spiced Orange Pear (G,V) Pedro Ximenez Sherry, Spain @ £7.5 per 75ml	£3 per scoop

Acorn Cheese Selection , Homemade Quince Jelly, Crackers & Grapes (G,D,V)	£14
Wordsworth - Rich cow's milk 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 £5.5 | Ruby £5.5 | Grahams LBV £7.5 | Grahams 10yr Tawny £8 | Dow's 2010 Vintage Port £10.00

DESSERT COCKTAILS

Signature Espresso Martini **£13** | Caramel Espresso Martini **£13**
Brandy Alexander **£13** | Acorn Toblerone **£13** | Chocolate & Orange Martini **£13**

Meet the Team

Our Menu is created by our talented Chefs:

Senior Sous Chef Ana Martins | Sous Chef Luyanda Nkonyeni | Chef de Partie Mickael Trehard |
Commis Chef Joseph Ezra

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

V* can be altered to be vegetarian

For full information on our allergens please ask a member of our team.

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