

ACORN PUDDINGS

Sticky Toffee Pudding , Butterscotch, Rum Gelato (G,D,V) Tokaji Aszu 5 Puttonyos, Hungary 2016 @ £7.95 per 75ml	£10
Pear & Almond Tart , Amaretto, Whipped Vanilla Clotted Cream (G,D,N,V) Château Doisy - Vedrines Sauternes 2016 @ £7 per 75ml	£11
Vanilla Crème Caramel , Maple & Oat Crumble, Poached Rhubarb & Gelato (G,D,V) Santa Julia Late Harvest, Argentina 2023 @ £7.5 per 75ml	£11
Dark Chocolate Financier , Chocolate Crèmeux, Coffee, Mascarpone Gelato (G,D,V) Rutherglen Muscat, Australia @ £9.95 per 75ml	£12
The Acorn Affogato , Salted Caramel Gelato, Hot Espresso Shot (D,V) Add 'Conker Coffee Liqueur, Dorset @ £3.5 per 25ml	£7

Baboo Gelato:	£3.5 per scoop
Honeycomb Mint Choc Chip (G,D,V)	
Baboo Sorbets:	
Sicilian Lemon Rhubarb (G,V)	
Pedro Ximenez Sherry, Spain @ £7.5 per 75ml	

Acorn Cheese Selection , Quince Jelly, Crackers & Grapes (G,D,V)	£15
Smoked Wordsworth – Rich smoked cheese, with deep buttery notes and nutty sweetness (CPV)	
Ewe-Blu-Ty –Sharp & punchy Blue, with a wonderful complexity (SPV)	
Bath Soft – Delicate with citrus notes and gentle tang (CPV)	
Rosary Ash – Fresh & smooth, ash- coated soft goats cheese (GVP)	

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

Port - 75ml: White £5.6 | Ruby £5.7 | Grahams LBV £7.5 | Grahams 10yr Tawny £8.5 | Dow's 2010 Vintage Port £10.00

DESSERT COCKTAILS

Signature Espresso Martini **£13.5** | Salted Caramel Espresso Martini **£13.5**
Brandy Alexander **£13.5** | Acorn Toblerone **£13.5**

Meet the Team

Our Menu is created by our talented Chefs:

Head Chef Ana Martins | Senior Sous Chef Luyanda Nkonyeni | Senior Chef de Partie Hoang Doan Nguyen

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.