

ACORN PUDDINGS

Pumpkin Lava Cake, Pear, Walnut, Cinnamon Gelato (G,D,N,V) Château Doisy - Vedrines Sauternes 2016 @ £7 per 75ml	£9
Sticky Toffee Pudding, Textures of Banana, Vanilla Gelato (G,D,V) Tokaji Aszu 5 Puttonyos 2013 @ £7.95 per 75ml	£9.5
Honey Bavaois, Milk Crumble, Honeycomb, Honey Gelato (D) Rutherglen Muscat, Australia @ £9.95 per 75ml	£10
Chocolate Brioche , Hazelnut Cremeux, Chocolate Sauce (G,D,V,N) Santa Julia Sauvignon Blanc 2021 @ £7.5 per 75ml	£9.5
The Acorn Affogato, Coffee Gelato, Hot Espresso Shot (D,V) Add ' Conker coffee liqueur @ £3 per 25ml	£6

Baboo Gelato: Honeycomb Salted Caramel Blackcurrant Ripple (G,D,V)	£2.5 per scoop
Baboo Sorbets: Gin & Tonic Plum (G,V) Pedro Ximenez Sherry, Spain @ £7.5 per 75ml	£2.5 per scoop

Acorn Cheese Selection, Quince Jelly, Crackers & Grapes (G,D,V) Wordsworth - Rich cows milk cheese, with deep buttery notes and nutty sweetness (CPV) Cranborne Blue - Creamy texture, oat flavours and salty spikeness from the veins (CPV) Blyton - Dorset brie, smooth and clean taste (C,P,V) Hardy's - Firm texture with a sweet and nutty taste (SPV)	£13
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(C) Cows (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 £8.50

DESSERT COCKTAILS

Signature Espresso Martini **£12** | Toffee Nut Espresso Martini **£12**

Brandy Alexander **£12** | Acorn Toblerone **£12**

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 Alex Le Gac

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

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

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