

Desserts

Our take on Jaffa Cake £9 (gfo) Montegaudo Pedro Ximenes £6

Vanilla parfait, orange jelly, dark chocolate mousse, chocolate crumble & candied orange

Warm triple chocolate brownie £9 Licor 43 £5

Candied pecans, caramel sauce, chocolate tuille & coffee ice cream

Sticky ginger cake £9 Tokaji £7.50

Toffee sauce, poached pear & date ice cream

South West cheeseboard £15 (v gfo) Cockburns Port £3.20

Helford Blue, Godminster Cheddar, Cornish Camembert & Cornish Yarg. Homemade biscuits & chutneys

Affogato (v) £8

Homemade vanilla bean ice cream, shot of espresso & amaretti biscuits

Cheeky affogato £2 supplement (v)

Homemade vanilla bean ice cream, shot of espresso, amaretti biscuits & shot of Disaronno

Homemade sorbet & ice cream gf £2.50 per scoop

We make a range of different sorbet & ice cream flavours, please ask a member of staff for today's flavours

Dessert wine & port

Licor 43 Cuarenta Y Tres - Spain 50ml £5

Spanish spice, vanilla, orange & lemon

Montegaudo Pedro Ximenez - Spain 50ml £6

Raisin, liquorice, prunes, soft & warm

Tokaji - Hungary 75ml £7.50

Tangerine, apricot, honey, ginger, very sweet

Cockburns Fine Ruby Port Portugal 50ml £3.20

Red cherry, plum, strawberry & dry a finish

Tea £2.50

Breakfast tea

Earl grey

Strawberry & cucumber

Lemon, ginger & honey

Matcha

Camomile

Turmeric

Chai

Fresh mint tea £2.75

Coffee

Cappuccino £3.50/ £4

Flat white £4

Latte £3.50/ £4

Mocha latte £3.50/ £4

Espresso £2.50/ £3

Americano £3/ £3.50

Wobbly coffee £6.50

(Irish coffee, makes you wobbly!)

Hot chocolate

Regular hot chocolate £3.50

Ultimate hot chocolate £4.50

With cream, marshmallows & chocolate buttons

Oat milk available 50p extra

Allergens Key

Gf: gluten free gfo: gluten free option df: dairy free dfo: dairy free option v: vegetarian vg: vegan

Please inform a member of staff if you have any food allergies or intolerances as not all ingredients are listed on the menu.