

*Set Menu Served Tuesday to Saturday 6pm – 8.30pm*

*Two courses £30*

*Three courses £38*

*Our take on Jaffa Cake – vanilla parfait – orange – dark chocolate mousse  
Claude Val Sweet Muscat 125ml £6.50*

*Rhubarb & custard – vanilla panna cotta – poached rhubarb – rhubarb sorbet – hazelnut crumble  
Trevibban Mill Apple Dessert Wine 125ml £8*

*Chocolate – cake – mousse – ganache – tuille – milk ice cream  
Espresso Martini £8*

*Cheese board – Helford blue – Godminster cheddar – Cornish camembert – Cornish yarg – homemade  
chutneys – homemade oat biscuits – croutons  
Pedro Ximenes Sherry 50ml £5*

*Affogato – homemade vanilla ice cream – espresso shot  
Cheeky affogato – homemade vanilla ice cream – espresso shot – amaretto shot (£2 supplement)*

*Homemade sorbets – coconut / strawberry / plum £1.50 per scoop vg df gf  
Homemade vanilla bean ice cream £1.50 per scoop gf*

#### *Dessert Wine*

*Licor 43 Cuarenta Y Tres | Spain – vanilla – Spanish spice – citrus 50ml £5  
Harveys Pedro Ximenes Sherry | Spain – caramel – sweet – sticky – prunes 50ml £5  
Trevibban Mill Apple Dessert Wine | Cornwall – Cornish apples – sweet – refreshing 125ml £8  
Claude Val Sweet Muscat | France White peach – citrus fruits – mellow 125ml £6.50*

#### *Port*

*Cockburns Fine Ruby Port | Portugal 50ml £3.20*

#### *Tea £2.50*

*Regular/ Chai/ Tumeric/ Matcha green/ Strawberry & cucumber/ Lemon, ginger & honey/ Camomile  
Fresh mint tea £2.75*

#### *Coffee*

*Cappuccino/ Latte/ Flat White/ Mocha Latte £3.50/ £4  
Americano £3/ £3.50  
Espresso £2.50/ £3  
Wobbly coffee £6.50*

#### *Hot Chocolate*

*Regular hot chocolate £3  
Ultimate hot chocolate whipped cream, mini marshmallows & chocolate buttons £4  
(Add 25ml shot Cointreau, Baileys or Frangelico £2.50)*

*Vg: Vegan v: Vegetarian df: Dairy free gf: Gluten free*