

Please note this is a summer sample menu, seasonal changes may occur
Our take on Jaffa Cake – vanilla parfait – orange – dark chocolate mousse £8
Claude Val Sweet Muscat 125ml £6.50

Lemon meringue pie – homemade vanilla bean ice cream £8 v
Licor 43 50ml £5

Chocolate delice – salted caramel – caramelised white chocolate – strawberries – strawberry sorbet £9 v
Espresso Martini £8

Cheese board – Helford blue – Godminster cheddar – Cornish camembert – Cornish yarg – homemade chutneys – homemade oat biscuits – croutons £10 v
Grahams vintage port 50ml £4.50 / Pedro Ximenes Sherry 50ml £5

Homemade sorbets – coconut / raspberry / cherry £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
Grahams 2012 Late Bottled Vintage Port | Portugal 50ml £4.50

Tea £2.50

Regular
Vanilla Chai
Tumeric gold
Matcha green tea
Strawberry & cucumber
Lemon, ginger & honey
Pure camomile
Fresh mint tea £2.75

Coffee

Cappuccino £3.50/ £4
Latte £3.50/ £4
Flat white £3.50/ £4
Americano £3/ £3.50
Espresso £2.50/ £3
Mocha Latter £3.50/ £4
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