

DESSERTS

Sticky toffee pudding with Cornish clotted cream.

Selection of Treleavens Cornish ice creams and sorbets.

Affogato, Treleavens vanilla ice cream with frangellico and espresso.

Petit Pot Au Chocolate with berry compote.

All of the desserts above are £5.95 each.

La Cave Blue Stilton cheese with toasted walnuts and honey, membrillo and oats biscuits. £7.95

HAZELNUT FINISH *(not included in the set price menu)*

A shot of coffee, hazelnut liqueur and cognac, finished with a scoop of vanilla ice cream. £8.95

DESSERT WINE

Domaine de Grange Neuve, 2011 Monbazillac £5.95
Sublime dessert wine made from a blend of Sémillon, Sauvignon Blanc & a little Muscadelle. Fabulously fine with just the right balance between the honeyed sweetness & the fresh, citrus acidity.

PORT

Quinta de la Rosa 10 year old tawny port (70ml) £5.95
Exhibiting a nuttiness and complexity not usually found in this type of tawny port which makes it perfect after dinner drink.

Quinta de la Rosa LBV (70ml) £5.95
Dark, sweet, blackcurrant and mulberry fruit flavours.

SHERRY

Lustau East India Solera (70ml) £4.95
A blend of the dry Oloroso with an aged sweet Pedro Ximenez. Enjoy slightly chilled on its own or at the end of the meal with cheese and sweet desserts.

Please ask a member of staff for information on allergens.