

Sample menu July 2017

DESSERTS

Sunken chocolate cake with a choice of vanilla ice cream, pouring cream or Cornish clotted cream.

Cheesecake with salted caramel.

Selection of Treleavens Cornish ice creams and sorbets.

Affogato, Treleavens vanilla ice cream with frangellico and espresso.

All of the desserts above are £5.95 each.

Colston Bassett blue cheese with toasted walnuts & honey, membrillo and oat 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

Samos vin doux 2011 liqueur muscat, Greece (125ml) £6.25

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)

Dark, sweet, blackcurrant and mulberry fruit flavours. £5.95

SHERRY

Lustau East India Solera (70ml)

A blend of the dry Oloroso with an aged sweet Pedro Ximenez. £4.95

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.