



Summer 2018 sample menu

DESSERTS 6.95

MEXICAN RICE PUDDING
with fresh mango and
honeycomb.

SELECTION OF ICE
CREAM AND SORBETS
vanilla, chocolate
strawberry, mango, raspberry
and blood orange

PASSION FRUIT PAVLOVA
baked meringue and Chantilly
cream.

TIRAMISU

CARAMEL MOUSSE with
almond brittle and English
strawberries

MILK CHOCOLATE AND
ROSE CREAM with dark
chocolate crisp, baked
white chocolate and vanilla
ice cream.

CRÈME BRÛLÉE mixed berry
compote.

SELECTION OF CHEESE

Vintage Cornish Gouda, Tunworth, Windsor Blue
served with beetroot chutney and oat biscuits. 8.95

DESSERT WINE

CAMPBELLS RUTHERGLEN
MUSCAT (AUSTRALIA)
made in north east Victoria, this
is sumptuous, dark and
alcoholic. 9.95 (100ml)

MONBAZILLAC, DOMAINE
DE GRANGE NEUVE
(FRANCE)
the perfect pud wine, lighter
than a Sauternes but still
packing the same luscious
honeyed flavour and texture.
6.95 (100ml)

LUSTAU PEDRO XIMENEZ
SAN EMILIO (SPAIN)
the grapes are dried under
hot Spanish sun
concentrating the
sweetness to create a thick,
dark wine with intense
flavours of raisins and
molasses. 5.25 (7.00ml)

PORT AND DIGESTIFS

QUINTA DE LA ROSA 2010
LBV PORT 5.50

AKASH-TAI SHIRAUME
UMESHU SWEET SAKE 5.25

QUINTA DE LA ROSA TONEL
NO12, 10 YEAR OLD TAWNY
PORT 6.00

BARON DE SIGOGNAC,
10YR OLD ARMAGNAC 5.00

LUSTAU EAST INDIA
SOLERA SHERRY 5.00

CHATEAU DE MONTIFAUD
VSOP 5.95

COFFEE

A SELECTION OF COFFEES AND TEAS SERVED WITH CORNISH FUDGE