



Autumn 2018 sample menu | [Book a table here](#)

DESSERTS

PASSION FRUIT PAVLOVA crème Chantilly. 6.95

APPLE TARTE TATIN with vanilla ice cream. 6.95

LEMON TART with raspberry sorbet. 6.95

CHOCOLATE PAVÉ peanut crumb, salted caramel ice cream and chocolate sauce. 6.95

VANILLA PANNA COTTA with strawberry purée. 6.95

BAKED LEMON CHEESECAKE with a mixed berry compote. 6.95

SELECTION OF CHEESE Cornish Gouda, Windsor Blue and Sinodun Hill with quince paste and oat biscuits. 9.95

SELECTION OF ICE CREAMS AND SORBETS from Jude's Dairy. 6.95
Strawberry, chocolate, vanilla, salted caramel, black coconut and raspberry ripple ice cream .
Mango, blood orange, raspberry and lemon sorbet.

HANDMADE TRUFFLES FROM PADSTOW 4.95

DESSERT WINE 100ML

MONBAZILLAC, DOMAINE DE GRANGE NEUVE, FRANCE 7.50

The perfect pud wine, lighter than a Sauternes but still packing the same luscious honeyed flavour and texture.

TOKAJI ASZU 5 PUTTONYOS, HUNGARY, 2013 11.00

New style, fresh unoxidised Tokaji from "The Royal Wine Company" made by Peter Vinding Diers, who has considerable Bordeaux experience in making Sauternes. -
Charlie

CAMPBELLS RUTHERGLEN LIQUEUR MUSCAT, AUSTRALIA 6.50

Made in North East Victoria, this is dark and sumptuous.

AKASHI TAI, UMESHU GLASS (50ML) 5.00

Umeshu Plum Sake (rice wine) is a luxurious plum liqueur made by preserving plums in the finest of Japanese Sakes- premium Ginjo Sake made from Yamada Nishiki rice. This is also a delicious and very sweet dessert wine alternative.

PLEASE ASK FOR OUR FULL WINE LIST

Please ask for information on allergens.