



## Desserts

**Affogato Crème Brûlée**, espresso martini ice cream, shortbread £6.95 *GF\**

**Sticky Toffee Pudding**, salted caramel sauce, vanilla ice cream or clotted cream £6.95

**Chocolate & Walnut Brownie**, vanilla ice cream or clotted cream £6.95

**White Chocolate & Banana Cheesecake**, mango & passion fruit sorbet £7.95

**Chocolate & Avocado Cake**, vegan vanilla ice cream £7.95 *GF VG*

**Cornish Cheese Board**, biscuits, chutney, quince, celery £8.95

### ROSKILLY'S CORNISH ICE CREAM

**1 scoop** £2.10 • **2 scoops** £3.70 • **3 scoops** £4.60

Clotted Cream Vanilla • Malty Mystery

After Eight • Cornish Golden Fudge

Rum & Raisin • Caramel Crunch

White Chocolate & Raspberry Ripple

Optional – Rodda's Cornish Clotted Cream £1.25

### VEGAN ICE CREAM

Chocolate • Raspberry • Vanilla • Blueberry

**\* Please turn over to see our selection of pudding wines & ports**

*Please speak to your waiter if you have any dietary requirements  
All dishes on this menu are subject to ingredients availability  
GF - Gluten Free, GF\* - Can Be Gluten Free With Modifications, VG – Vegan*

## pudding Wines

**#31** *Domaine de l'Ancienne Cure, Monbazillac, France*      **Bottle**      **100ml**  
**£26.00** 75cl      **£4.00**

A delicious, sweet dessert wine packed with marzipan, orange peel and spices

**#32** *Château Lauriga, Muscat de Rivesaltes, France*      **£38.00** 75cl      **£5.50**

Wonderfully sweet, fragrant and exotic dessert wine from the Rivesaltes district in the South of France. Perfumed, fruity and refreshing

**#33** *Bodegas Hidalgo, Pedro Ximénez Triana, Spain*      **£38.00** 50cl      **£8.00**

Pedro Ximenez is made from sun-dried grapes and left for many years in oak casks to mature. It is a dark, rich and opulently sweet sherry wine with a dried plum flavour as well as chocolate molasses, butterscotch and raisins on the nose. Satisfying oily finish with plenty of honeyed toffee

**#34** *Seresin Late Harvest Riesling, Marlborough, NZ*      **£39.50** 37.5cl

This incredibly luscious dessert wine has aromas of apples, lemon and honeycomb and tantalising flavours of caramel and peach

## Port

**#35** *Croft Triple Crown Ruby Port*      **100ml**  
**£5.00**

Matured in cask for an average of 3 years in the cellars of Oporto, before bottling. This is a full bodied and fruity Port, rich in style with fresh raspberry and cassis aromas

**#36** *Kopke Fine White Port*      **£6.00**

A fresh, delicately sweet wine with elegant fruit and floral notes, accented by honey, almond and a touch of spice. Smooth and velvety with a perfect acidity for a lingering, delicious finish. Served chilled

**#37** *Niepoort Ruby DUM Port*      **£6.50**

The wine ages in large wooden casks at Niepoort cellars, in Vila Nova de Gaia. Niepoort Ruby is fresh, young and fruity. An expressive Port with great character

**#38** *Niepoort Tawny DE Port*      **£6.50**

Delicious nutty aromas and a hint of dried fruit on the palate. Very well balanced with a youthful, fruity, luscious character and a long finish