



Desserts

Crème Brûlée ^{GF*V}

Passion Fruit Sorbet, Homemade Shortbread
£6.95

Baked Vanilla Cheesecake ^V

Chocolate Sauce, Clotted Cream
(Gluten free option available)
£6.95

Mounts Bay Mess ^{VGF}

Meringues, Berries, Chantilly Cream
£6.95

Chocolate & Walnut Brownie ^{VVG*}

With Chocolate Sauce & Vanilla Ice Cream or Clotted Cream
(Vegan, Dairy Free & Gluten free option available)
£6.95

Limoncello Posset ^{GF*V}

Lemon Curd, Homemade Shortbread
£6.95

Sticky Toffee Pudding ^V

Salted Caramel Sauce, Vanilla Ice Cream or Clotted Cream
(Gluten Free option available)
£6.95

Cornish Cheese Board ^{GF*V*}

Davidstow Cheddar, Trevarrian Brie, Cornish Blue,
Biscuits, Chutney, Celery
£8.95

Moomaid Cornish Ice Cream

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

Cornish Clotted Cream Vanilla • Mint Choc Chip • Shipwreck (Salted Caramel & Honeycomb)
• Pedro Ximenez Rum & Raisin • Belgian Chocolate • Strawberry & Clotted Cream
• Passion Fruit Sorbet

Optional – Cornish Clotted Cream £1.25

Vegan Ice Cream

Chocolate • Raspberry • Vanilla • Blueberry

Our kitchen uses allergenic ingredients. We do not have a specific allergen free zone or dedicated fryers.

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, V - Vegetarian, VG - Vegan VG* - Can Be Vegan with Modifications - DF - Dairy Free - DF* - Can be Dairy Free with Modifications*