



## Desserts

### Crème Brûlée <sup>GFV</sup>

Mixed Berry Sorbet, Homemade Shortbread  
£6.95

### Home Made Vanilla Cheesecake <sup>V GF</sup>

Berry Compote  
£6.95

### Mounts Bay Mess <sup>V GF</sup>

Meringues, Berries, Chantilly Cream  
£6.95

### Frosted Chocolate Brownie <sup>V VG\* GF</sup>

Chocolate Sauce,  
Vanilla Ice Cream or Clotted Cream  
£6.95

### Chocolate Mousse Duo <sup>GFV</sup>

White & Dark Chocolate Mousse, Chocolate Ganache  
£6.95

### Sticky Toffee Pudding <sup>V GF</sup>

Salted Caramel Sauce, Vanilla Ice Cream or Clotted Cream  
£6.95

### Cornish Cheese Board <sup>GF\* V\*</sup>

Selection of Locally Sourced Cheddar, Brie & 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

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.*

*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*