



We are accepting card payments only, no cash.
2 hour slot allocated per table reservation

Example Dessert Menu

(Please inform us for any Gluten Free or Dairy Free or Vegan)

Sticky Toffee & Date Pudding ^V

Sticky toffee Sauce, Vanilla Ice Cream
£6.95

Chocolate Trifle ^V

Marsala-soaked Sponge, Chocolate Mouse, Fresh Custard,
Chantilly Cream, Honeycomb, Chocolate Crumb
£6.95

Rice Pudding ^{V VG GF}

Hot Rice Pudding, Dead Mans Fingers Rum soaked Fruit
£6.95

Lemon Crème Brûlée ^{V GF*}

£6.95

Cornish Cheese Board ^{V* GF*}

150g of Two west Country Cheeses, Miller Crackers, Grapes,
Onion Chutney, Port and Apple Jelly
£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 & Sorbet

Chocolate • Vanilla • Lemon • Raspberry • Passionfruit

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*