



Dessert Menu

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

Black Forest Crème Brule ^{V GF}

Kirsch Chantilly Cream, Cherries, Chocolate Brownie Pieces
£7.50

Baked Lemon and Passion Fruit Tart ^V

Served with Lemon curd, Italian Meringue and Hazelnut Praline
£7.50

Roasted Pineapple ^{V VG GF DF}

Coconut Toffee Sauce, Vegan Vanilla Ice Cream, Sesame Biscuit Crumb
£7.50

Cornish Cheese Board ^{GF*}

Three West Country Cheeses,
Miller Crackers, Grapes, Chutney
£9.95

Moomaid Cornish Ice Cream

1 scoop £2.50 • **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 • Vanilla

Sorbet

• 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*