

DESSERT

STICKY TOFFEE PUDDING Banana ice cream, gingernut crumb, and toffee sauce. *v*
(747 kcal) **8.5**

LEMON CURD BRÛLÉE TART Zesty lemon curd and blackberries in a shortcrust pastry tart with a brûléed top. Served with rosemary & blackberry compote and Cornish clotted cream. *v*
(626 kcal) **8.5**

BLACK FOREST TRIFLE Kirsch-infused chocolate brownie, griottine cherries, cherry compote, and crème anglaise with a Chantilly cream & chocolate crumb topping. *v* (886 kcal)
8.5

CHOCOLATE BROWNIE Warm brownie served with spiced red wine poached pear, Cornish clotted cream, and crushed meringue. *v* (737 kcal) **8.5**

FRUIT & NUT FLAPJACK Dried cranberries, pistachio nuts, hazelnuts, pitted apricots, raspberries, and golden raisins, with a vegan Belgian chocolate sauce and vegan raspberry ripple ice cream. *vg* (983 kcal) **8.5**

CORNISH ICE CREAM & SORBETS *per scoop* **2.5**

Vanilla *v* (135 kcal per scoop)

Chocolate *v* (177 kcal per scoop)

Strawberry *v* (160 kcal per scoop)

Banana *v* (191 kcal per scoop)

Salted caramel *v* (193 kcal per scoop)

Vegan raspberry ripple *vg* (106 kcal per scoop)

Raspberry sorbet *vg* (112 kcal per scoop)



WEST COUNTRY CHEESEBOARD Selection of three West Country cheeses served with crackers, spiced green tomato & apple chutney, grapes, and celery. Please ask for today's selection. *v*
(949 kcal) **10**

Pair with the mellow, soft Merlot, La Borie – overflowing with juicy red fruits and subtle notes of spice.

We have a separate menu available for guests looking to avoid gluten, please ask us.

Our allergen information is available on request. Please let us know if you have any allergies or intolerances. We take steps to minimise the risk of cross-contamination when preparing your food, however, we do not have specific allergen-free zones in our kitchens. It is therefore not possible for us to guarantee separation of all allergens.

v - vegetarian · vg - vegan

adults need around 2000 kcal a day

DRINKS

coffee

- ESPRESSO 2.25** (37 kcal)
- DOUBLE ESPRESSO 2.65** (38 kcal)
- MACCHIATO 2.90** (42 kcal)
- AMERICANO 2.75** (69 kcal)
- CAPPUCCINO 3.30** (193 kcal)
- LATTE 3.30** (187 kcal)
- FLAT WHITE 3.30** (132 kcal)
- MOCHA 3.65** (315 kcal)
- ICED COFFEE 3.30** (187 kcal)

tea

- HERBAL/FRUIT INFUSION 3.25** (36 kcal)
- POT OF TEA 2.65** (67 kcal)

hot chocolate

- HOT CHOCOLATE 3.65** (333 kcal)
- DELUXE HOT CHOCOLATE 4.05** (453 kcal)

All served with a chocolate chip biscotti.

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