

DESSERT MENU

Dark Chocolate Torte £10.95

with coffee cream, freeze-dried raspberries and crushed pistachios
(do, no, v, veo)

Sticky Toffee Sundae £11.95

with chunks of sticky toffee sponge, salted caramel sauce, Troytown Farm's vanilla ice cream, Chantilly cream and clotted cream fudge
(gf, nf, v)

Scilly Mess £10.95

meringue, Chantilly cream, mixed berries, cherry gel and Troytown Farm's raspberry sorbet
(gf, do, nf, v)

Apple and Mixed Berry Crumble £10.95

with Troytown Farm's vanilla ice cream and fresh mint
(gf, do, nf, v, veo)

Lemon Posset £10.95

with homemade clotted cream, shortbread and freeze-dried raspberries
(go, nf, v)

Coffee and Petit Fours £9.95

with your choice of Cornish coffee and chef's selection of sweet treats.
Please ask for dietary information

Cheese Board £13.95

a selection of South-West cheeses, with artisan crackers, chutney, apple and grapes
(go, nf, v)

Selection of Troytown Farm's Ice Creams and Sorbets £8.95

(go, do, no, v, veo)

Selection of Vegan Ice Creams £8.95

(go, df, nf, v, ve)

DRINKS

Liqueur Coffee £9.95

Cornish coffee, your choice of liqueur, brown sugar and a cream top
(gf, no, v)

Allergen Key: gf: no gluten-containing ingredients go: gluten free option nf: nut free no: nut free option df: dairy free do: dairy free option
v: vegetarian vo: vegetarian option ve: vegan veo: vegan option