

DESSERT MENU

Home-made Chocolate Brownie £9.95

with toasted marshmallow, Troytown Farm's peanut butter ice cream, and salted caramel popcorn
(gf, no, v)

Sticky Toffee Sundae £10.95

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

Coconut Panna Cotta £10.95

with Troytown Farm's mango sorbet, a pineapple and rum salsa, and passionfruit gel
(gf, nf)

Summer Fruit Crumble £9.95

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

Coffee and Petit Fours £9.95

with your choice of Cornish coffee with Chef's selection of sweet treats
please ask for dietary information

Cheese Plate £12.95

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

Selection of Troytown Farm's Ice Creams and Sorbets £9.95

(gf, do, nf, v, veo)

Selection of Vegan Ice Creams £9.95

(gf, df, nf, v, ve)

DRINKS

Cheesecake Martini £11.95

Frangelico, amaretto, cream, with a shortbread crumb
(go, v)

Liqueur Coffee £9.95

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

All items on our menu are subject to availability of fresh produce. Where possible we support our local community by using local produce. To help us cater for our guests with food allergies or sensitivities, please inform us and we will make every effort to accommodate your needs. Our food is not prepared in a nut free environment.

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