



## DESSERT

WHITE CHOCOLATE CRÈME BRULEE, plum ice cream, thyme shortbread		7
ICE CREAM & SORBET SELECTION, homemade vanilla shortbread	gf	5.5
AFFOGATO, espresso, vanilla ice cream, biscotti		4.5
TRUFFLES, homemade chocolate truffles, tea or coffee		4.5
VANILLA & CHOCOLATE ARANCINI, orange madeline, candied walnuts, crème anglaise		7
PECAN TART, served with Tonka ice cream		7

## CHEESE

Any 3 - 7    Any 4 - 8-50    Any 5 - 10

HELFORD BLUE, full fat soft blue cheese, made at Treveador farm on The Lizard	P/V
KEENS CHEDDAR, Cheddar made at Moorhayes Farm in Wincanton since 1899	UP/V
ST. ENDELLION BRIE, double cream is added before the cultures to give a creamy finish	P/V
DRIFTWOOD GOATS CHEESE, made in Pylle, Somerset, coated in ash with distinctive lemon flavours	UP V
SOLSTICE, a semi hard washed curd cheese made from Guernsey Cows milk, with cider brandy	P/V

## DESSERT WINE

PEDRO XIMINEZ very dark, rich & sweet. Dried plum & raisin flavours	5.5
M. CHAPOUTIER MUSCAT sweet with notes of candied fruits and flowers and a rich golden colour	6.5

**Please be advised that all of our products may contain allergens, please ask a member of  
the team for assistance**

P– Pasteurised UP– Unpasteurised V– Vegetarian