

DESSERTS WINTER 2019

Fruit Crumble

With hot custard or vanilla ice cream 6.25

Homemade sticky toffee pudding

With toffee sauce & clotted cream vanilla ice cream 6.75

Homemade chocolate brownie

Served warm with clotted cream vanilla ice cream 6.75

Homemade baked cheesecake

with clotted cream & berry coulis 6.50

Warm chocolate fudge cake

With clotted cream vanilla ice cream (gf) (df) 7.00

Knickerbocker Glory

Chocolate & vanilla ice cream, mixed fruit, syrup, chopped nuts,
squirty cream & sprinkles 6.50

Selection of Cornish Cheese & biscuits, Cornish blue, Cornish Cheddar and Trevarrian

Brie, with a selection of biscuits & locally made chutney 8.00

Selection of Callestick ice creams Choose from, Clotted cream vanilla, belgian chocolate, strawberry, mint choc chip, sea salted caramel, honeycomb or lemon curd

1 scoop 2.50, 2 scoops 3.50, 3 scoops, 4.50

Selection of sorbets (df) (vv) Raspberry or Mango,

1 scoop 2.50, 2 scoops 3.50, 3 scoops, 4.50

All our dishes are cooked to order using fresh ingredients sourced from local suppliers and producers as much as possible. Please note that during busy periods some dishes may take longer to cook as they are freshly prepared, we will endeavour to serve your food as quickly as possible.

*Can be adapted to be gluten free **Can be adapted to be gluten free and vegan. ***Vegetarian adaptable

(vv) vegan (*df) without ice-cream (df) dairy free

Please speak to our staff if you have any questions about our menu and food allergies and intolerances.