



DESSERTS

Apple & Cinnamon Crumble Tartlet £6.50

Served with preserved mini apples and vanilla ice cream

Chocolate Mousse £6.50

Topped with Chantilly cream and Winter berry compote

Crème Brûlée £6.50

Served with shortbread biscuit

Carrot Cake Slab £6.50

Served with sticky orange peel and golden raisins

Treacle Tart £6.50

Drizzled with brandy sauce and topped with Rodda's clotted cream

Ice-cream/Sorbet £1.95 per scoop

Creamy Cornish ice-cream from Callestick Farm. Served with chocolate soil

Cheese Board For one £9 | For two £17**

with a mix of locally sourced cheeses and biscuits served with fruit chutney and grapes

**Vegan and gluten-free options available.
Talk to your server about variations on dishes
** £6 supplement for inclusive**

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Although every caution is taken to prevent cross-contamination, any product may contain traces. Dish descriptions do not include all ingredients used, so if you have a food allergy please speak to a member of staff before placing your order. Full allergen and ingredient information available.