

DESSERTS

	allergens	
chocolate salted caramel brownie <i>served with vanilla ice cream</i>	V d-e-g-s	6.50
fig & almond tart <i>served with cinnamon ice cream</i>	V d-e-g-n-sd	6.50
vanilla panna cotta <i>with braised rhubarb</i>	sd-d	6.50
strawberry mousse <i>with a prosecco jelly in a chocolate teardrop</i>	d-e-g-sd	6.50
ice cream - 3 scoops <i>pistachio, mint chocolate chip, coconut, chocolate or vanilla madagascar</i>	V d-n-sd	6.50
sorbet - 3 scoops <i>mango, raspberry, lemon lactose free</i>	V n-sd	6.50
selection of cheeses <i>with biscuits, apples & grapes choose from: Cornish yarg (v), Woolsery goat's cheese, bishop stilton (v), brie</i>	g-d	
two cheeses		7.50
three cheeses (supplement 1.50)		9
four cheeses (supplement 2.50)		10

dessert wines & ports

	50ml
Muscat de Beumes De Venise, Grands Serres, Bouquet des Dentelles	6.25
Limoncello di Sorrento <i>Italian lemon liqueur</i>	3.50
Mirto of Sardinia <i>myrtle liqueur</i>	4.60
Grappa di Aglianico <i>hints of blackcurrant and balsamic</i>	4.60

food allergies & intolerances: please let us know if you have any specific dietary requirements. we use ingredients that may contain potential allergens so cannot guarantee dishes are 100% allergen free. please advise your server if you have an allergy
dairy (d) gluten (g) nuts (n) eggs (e) sulphur dioxide (sd) soya (s)