

# Desserts

Tiramisu, Kahlua syrup, latte ice cream **11 V**

Apple mille-feuille, whipped vanilla mascarpone, apple; compressed, caramelised purée, sorbet **12**

Vanilla set cream, pecan praline, orange, rhubarb, orange sorbet **10 VG**

Chef's chocolate dessert **12**

Cornish farmhouse ice creams and sorbet, honeycomb **two scoops 7.50, extra scoop 3 V Vgor**

'The Greet Cheese plate', artisan wafers, grapes, chutney, **three cheeses 14 | five cheeses 19 V**

## Ports

Bulas Ruby Port: raspberry, cherry (10.5%) **5.50**

Bulas Reserve White Port: jammy, citrus (10.5%) **5.50**

Bulas 10 year Tawny Port: complex, fresh fruit (10.5%) **8**

## Dessert wine

De Bortoli Botrytis Semillon, Australia: honey, citrus, ripe apples (9.5%) **6**

Chateau Les Mingets Sauternes, France: pear, melon, almond (13.5%) **9**

Tokaji 5 Puttonyos Pajzos, Hungary: stone fruits, apricot, white peach, oriental spices (10.5%) **11**

## After dinner tipples

Gonzalez Byass Nectar Pedro Ximenez: sweet **5.50**

Amaretto Saliza: amaretto, almonds (28%) **5**

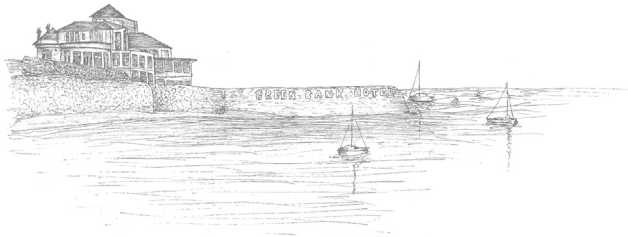
Amaro Montenegro: bittersweet, fruity, herbal (23%) **5.50**

St Ives Silco Limoncello (50ml): bright, zesty, bittersweet (22%) **6.50**

Talisker Storm: dark, smoky, spice (45.8%) **8**

Espresso Martini: espresso, vodka, Tia Maria, sugar **14**

Courvoisier XO Cognac (40%) **12**



For food allergens or dietary requests, please ask a member of the team. A full allergen menu is always available on request. Please scan the QR code for online allergen info.

**V = Vegetarian VG = Vegan Vgor = Vegan On Request**

