

PUDDING

APPLE & BLACKBERRY COBBLER WITH CORNISH DOUBLE OR OAT CREAM 8

SPICED BAKED CUSTARD TART, VANILLA MASCARPONE 8

WARM DARK CHOCOLATE FONDANT, VANILLA ICE CREAM 8.5

MAPLE ROASTED NUT & APRICOT TIFFIN WITH BLACKBERRY SORBET 8

HOMEMADE ICE CREAM & SORBET OF THE DAY 6

CORNISH CHEESES 11

W/ SOURDOUGH CROSTINI & HOMEMADE CHUTNEY

AFFOGATO 6

MAKE IT BOOZY WITH A SHOT OF DISARONNO, FRANGELICO OR KAHLUA + 3.5

COCKTAILS

ESPRESSO MARTINI 12

VODKA, ESPRESSO, KAHLUA, FRANGELICO

(CONTAINS NUTS)

NEGRONI 10

GIN, CAMPARI, SWEET VERMOUTH

SMOKEY OLD FASHIONED 12

HELLS STONE WHISKY, WOODFORD RESERVE

BOURBON, SMOKED DEMERARA SUGAR, BITTERS

DIGESTIF

BRANDY 50/100ML

COURVOISIER VS 5/8

REMY MARTIN VSOP 7/12

SWEET & FORTIFIED WINE 75ML

ARGÜESO 1822 PEDRO XIMÉNEZ 8 CÂLEM 10YR

TAWNY PORT 6.5

TEA & COFFEE

CAPPUCCINO, LATTE, FLAT WHITE, MOCHA 3.5

ESPRESSO, AMERICANO, MACCHIATO 3

HOT CHOCOLATE 3.5 WHIPPED CREAM, MARSHMALLOWS +0.5

SOY, COCONUT, OAT + 0.5

POT OF TEA 3

ENGLISH BREAKFAST, EARL GREY, GREEN, PEPPERMINT,

CHAMOMILE, RED BERRY, ROOIBOS, FRESH MINT

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS
SCAN THE QR CODE ON THE BACK TO SEE OUR VEGAN, VEGGIE & GF MENUS



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