

Dessert Menu

PUDDINGS

Ginger poached pear, pear sorbet, pistachio praline	8.5
Dark chocolate & orange mousse bar, honeycomb, mandarin sorbet	10

Cheeses:

Bath Soft, Godminster Cheddar, Isle of Wight baby blue, shallot chutney, oat biscuits	14
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Add a 50ml Taylors Late Bottled Vintage Port	4
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Sorbet – Raspberry or Pear or Mandarin	3.5
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Ice Cream – Vanilla	3.5
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Affogato	5.5
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With Amaretto	9.95
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Baileys	9.75
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COFFEE

from Penryn Olfactory

Espresso	3.2	Macchiato	3.9
Americano	4	Cappuccino	4
Latte	4	Flat White	4
Mocha	4	Hot Chocolate	4

LOOSE – LEAF TEA

from Cornish Tea & Coffee

Cornish Breakfast	3.8
Earl Grey	3.8
Peppermint	3.8
Green Tea	3.8

Our ethos here is centred around providing fresh, local, and sustainable seafood. To do this we work proudly with our local fishermen and suppliers including Ned Bailey of Mylor, Mylor Fish Shop and Cornwall Fish Direct of Newlyn.

An allergens menu is available upon request for those with any allergies or dietary requirements. Please inform your server of any allergens when placing your order. Guests with severe allergies should be aware that although due care is taken there is a risk of allergens being present.

Please note we include a discretionary 12.5% service charge on the bill.



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DESSERT COCKTAILS

Irish Coffee	10
Gingerbread - <i>Black & Gold vodka, mincemeat, coffee liqueur, gingerbread syrup, cream</i>	12
Espresso Martini - <i>Black & Gold vodka, coffee liqueur, Olfactory coffee</i>	12
Limoncello Cheesecake - <i>St Ives Limoncello, vanilla, lemon, cream, digestive biscuit</i>	12

DESSERT WINE

Château Suduiraut, Castelnau Sauternes 2017, France	75ml - 8.2
<i>Benefiting from a unique microclimate from the Ciron river, this wine expresses aromas of candied yellow fruit, quince, frangipani, mild spices, and a hint of minerality.</i>	
Babylonstoren non-alcoholic sparkling, Stellenbosch, South Africa	bottle - £23
<i>Naturally sweet & refreshing, bursting with fruit flavours.</i>	

LIQUEURS & DIGESTIFS

Saliza Amaretto	4.45
Exprè Espresso Liqueur	4.45
Baileys Irish Cream	4.25
Taylor's Late Bottle Port	50ml - 4.80
Martell Cognac VS	3.90
Avallen planet-positive Calvados	4.80
St Ives limoncello	4.50
Knightor Winery White Vermouth	50ml - 4.50
Knightor Winery Rose Vermouth	50ml - 4.50

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