



## DESSERT MENU

<b>Coconut Mojito Baked Alaska (V)</b>	<b>£10</b>
Rum & Coconut Mojito Ice Cream, Mint Sugar, Candied Lime Zest	
<b>Strawberries &amp; Cream Crème Brulée (GFA)(V)</b>	<b>£9</b>
Clotted Cream & Vanilla Shortbread biscuits	
<b>Dark Chocolate &amp; Bergamot Brownie (V)</b>	<b>£10</b>
Gianduja & Tonka Bean Sauce, Wholly Milk Gelato	
<b>Peach Melba Trifle (V)</b>	<b>£10</b>
Vanilla & Rose Wine Poached Peach, Amaretti Biscuits, Raspberry Coulis, Chantilly	
<b>Cheese Plate (GFA)</b>	
Helford Blue, Double Gloucester Cheese, Vintage Truffle Cheddar, Ashlyn Goats, Slack-ma-Girdle	
Millers Damsels Wafer Biscuits, Apple & Sage Jelly, Grapes	
<b>Two Cheeses</b>	<b>£9</b>
<b>Three Cheeses</b>	<b>£13</b>
<b>Five Cheeses</b>	<b>£16</b>
<b>Add a Glass of Port</b>	<b>£8</b>
<b>Add a Glass of Dessert Wine</b>	<b>£8</b>
<b>Award Winning Wholly Gelato &amp; Sorbet (GF)(V)</b>	<b>£3</b>
Wholly Milk	Per Scoop
Sea Salted Caramel	
Mint Stracciatella	
Raspberry Ripple	
Rum & Raisin	
Lemon Sorbet (VG)	
Berry Sorbet (VG)	

(V) Vegetarian (VA) Vegetarian Option Available (VG) Vegan (VGA) Vegan Option Available (GF) Gluten Free (GFA) Gluten Free Option Available

FOOD ALLERGIES AND INTOLERANCES: BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF WHO WILL PROVIDE THE INFORMATION ABOUT OUR INGREDIENTS

We cannot guarantee the absence of traces of nuts or other allergens - please advise a member of staff if you have any particular allergy requirements

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL - SOME DISHES MAY CONTAIN GMO OIL