

DESSERTS

All of our desserts are home-made and
They all contain lots and lots of calories too!

It's almost Winter – what's nicer for a pudding than a traditional
Spiced Apple Crumble and Custard

Not to be missed, it's Landlord Tim's own recipe for
Sticky Toffee Pudding
Made with lots of soaked dates and with a delicious Toffee Sauce to
go with it – served with clotted Cream

Something a little lighter? Then it has to be
Blackcurrant Panna Cotta with Poached Pears

We delighted to now have a range of luxury ice creams and sorbets from a new
Plymouth Artisan Ice Cream maker called - The Cowlick Creamery
Just ask your server what the flavours are today!

All Desserts £5.50

CHEESE BOARD

A choice of 3 or 5 West Country Cheeses served with apple chutney, dates,
figs and biscuits

£8 for a choice of 3 Cheeses

£10 for 5 Cheeses

Alex James No 5 Goddess

A delectable semi-soft cheese made with rich Guernsey cows' milk.
The curds and rind are gently washed in Temperley Somerset cider brandy
giving the paste and the rind a wonderful silky golden hue

Cornish Brie

Deliciously mild & creamy flavour with a melting smooth texture. Rich & creamy
Cornish milk gives it a characteristic yellow, buttery colour

Longmans Smoke Acre

This is a lightly smoked cheddar and the name comes from the field the cows graze in!

Helford Camembert

A full fat artisan camembert from farmland that runs down to the Helford river

Devon Blue

An excellent blue cows' cheese with a moist, slightly crumbly texture

Vale of Camelot Mature Cheddar

Handmade on the Longmans family farm in the heart of Somerset
A particularly good strong mature cheddar