

DESSERTS

All of the desserts are made by our very talented team of Chefs

Warm Chocolate and Orange Brownie with White Chocolate sauce
and Clotted Cream Ice Cream (gf) £6

Passion Fruit Possett served with Vanilla Shortbread £6

Sticky Toffee Pudding
made with lots of soaked dates and with a delicious Toffee Sauce to
go with it – served with clotted Cream (gf) £6

Banoffee Pie with Chocolate Sauce and Honeycombe £6

A Trio of Ice cream Dessert from our new and wonderful suppliers The Cowlick
Creamery – an artisan Ice cream maker in Plymouth
Lemon Curd, Clotted Cream and Salted Caramel £6

Affogato – A delicious shot of coffee served over Vanilla Ice Cream and just
because it's gorgeous – a shot of Kaluha Salted Caramel liqueur
over it as well! £5.50

CHEESE BOARD

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

£8 for a choice of 3 Cheeses

£10 for 5 Cheeses

Strongman Cheddar-A farmhouse cheddar with a distinctive extra mature old
fashioned flavour. Matured for 12 months it is an excellent
addition to any cheeseboard

Cornish Brie-This cheese has a semi-soft consistency with a lovely bloomy
rind. As the cheese ripens it develops a beautiful creamy texture and releases a
distinctive mellow flavour as it melts in the mouth

Cornish Gouda-It is smooth, yet supple when young, with a sweet fruity taste
developing and becoming firmer when mature.

Devon Blue-Made by Robin Congdon at Ticklemore Cheese in Totnes, Devon.
It is made using Ayrshire cows' milk and has been matured for at least four months to
give a sweet and smooth, medium flavoured blue cheese

Vulcombe Goats Cheese – This is a soft, handmade, fresh, pasteurized goat's milk
cheese produced near Tiverton by Joyce and Graham Townsend