



Desserts

Salt Caramel Cheesecake Sundae

Salted Caramel Cheesecake
Mousse & Chocolate Brownie
& Chocolate Sorbet **£10**

Lemon & Thyme Posset

British Raspberries &
Poached Peach & Amaretti
Biscuit **£10**

Greek Yoghurt Pannacotta

Marinated British Cherries &
Roasted Hazelnuts & Sour
Cherry Sorbet **£10**

Selection of Homemade Ice Creams and Sorbets

Served with Homemade
Honeycomb
£7/5/3

Sorbets

Strawberry
Raspberry
Tropical
Apple
Blackcurrant

Ice Creams

Vanilla
Strawberry
Chocolate
Orange
Peanut Butter

Cheese Board

Homemade Chutney & Quince Jelly & Celery & Grapes & Toasts
£12/14

Curds and Croust (Cheesemaker - Martin Gaylard)
Unpasteurised - Vegetarian - Redruth

Russet Squire - Cornish Cider Washed-Sweet-Pungent

Boy Laity - Buttery-Rich-Rustic

Whalesborough Farm (Cheesemaker - Sue Proudfoot)

Cornish Nanny - Blued-Goats Milk-Chalky

Cornish Crumbly - Lively-Acidic-Lancashire Style

Nanny Muffet - Sweet-Goats Curd-Nutty-Creamy

White Lake Cheese Ltd, Pylle, Shepton Mallet, Somerset

Driftwood Goats Cheese - Citrus-Tangy-Ash Rind

Kennall Vale (Cheesemaker - Julie)
Unpasteurised-Vegetarian

St Gluvias - Firm-Buttery-Bold-Lasting

Cornish Gouda Co. (Cheesemaker - Giel Searing)
Lanreath-Cornish Milk-Pasteurised

Extra Mature Gouda - Aged-Hard-Dry-Nutty.