

# *Desserts*



## *Homemade Date and Sticky Toffee Pudding*

With butterscotch sauce (gf)

*Price: £5.00*

## *Chocolate Fudge Cake*

*Price: £5.00*

## *Homemade Apple and Blackberry Crumble (gf)*

*Price: £5.00*

## *Baked New York Cheesecake*

With your choice of toffee, mango, lemon or raspberry sauce

*Price: £5.00*

## *Homemade Pear Frangipane Tart*

*Price: £5.00*

## *Homemade Creamy Lemon Posset*

Served with raspberry compote

*Price: £5.00*

## *Homemade Bread & Butter pudding*

*Price: £5.00*

# *Ice Selection*

## ***Sherbet Lemon ices***

2 scoops of lemon curd ice cream, 1 scoop of lemon sorbet, lemon sauce & clotted cream (gf)

*Price: £5.00*

## ***Tutti-frutti ices***

3 scoops of fruit sorbet with fruity sauces (gf)

*Price: £5.00*

## ***Ice Cream Indulgence***

1 scoop of ginger, 1 scoop vanilla, 1 scoop honeycomb ice cream topped with toffee and ginger sauces, served with clotted cream

*Price: £5.00*

## ***Mix 3 scoops***

Of ice cream or sorbet available from a selection of flavours:

Ice cream flavours: Jaffa cake, Honeycomb, Vanilla, Belgian Chocolate

Sorbet Flavours: Mango, Raspberry, Lemon (gf)

Sauces: Mango, Raspberry or Toffee

*Price: £5.00*

## ***Cheese and Biscuits Board***

Selection of West Country and other cheeses: Brie, Devon blue, Cornish Yarg and Taw Valley mature cheddar, seasonal homemade chutney and for an extra £2.00, add a Glass of **Ruby Port**

*Price: £7.00*

## *Hot Drinks*

### *Tea*

*Price: £2.00*

### *Cappuccino, Mocha, Black, White coffee*

*Price: £2.20*

### *Hot Chocolate*

*Price: £2.40*

### *Latte*

*Price: £2.40*

### *Liqueur Coffees*

*Price: £5.20*

### *Plain Floater Coffee*

*Price: £2.40*