

## Desserts



Jerusalem Artichoke Creme Caramel, PX Raisin, Shortbread £8.95  
Passionfruit Rum Baba, Passionfruit Shell Puree, Banana Skin Rum £8.95  
Forced Rhubarb Parfait, Tonka Bean, Ginger £8.95  
Miss Wenna Brie, Rye Sourdough Cracker, Pickled Magnolia, Raddichio Jam £9.95  
Chocolate Delice, Salted Caramel, Muscovado, Peanut £8.95  
Classic Espresso Affogato, Pistachio Biscotti £6.50

Homemade Ice Cream/ Sorbet - 1 Scoop £3.50 | 2 Scoops £4.50

*Please ask for today's flavours*

## Dessert Wine

**De Bortoli Botrytis Semillon 9.5%** Australian, Elegant, sweet white wine with aromas of Apricot and citrus 50ml £5.95 | Bottle £23.95

**Pedro Ximenez, Fernando de Castilla Classic 15%** Spain, intense dried fruit aromas of raisins, prunes and dates, coupled with brown spices of nutmeg and clove 50ml £5.95

**Valpolicella Recioto Classico DOC, Cantina di Negrar 12.5%** Italy, the generously sweet red wine is fragrant, fruity and unique. Soft raisins dominates 50ml £6.95

**Pomological Cider, Rull Orchard 8.5%** Devon, aged in a rum barrel to impart a range of delicious aromas and flavour characters of Apple 50ml £5.95

## After Dinner Tipple

Dartmoor Whisky 46% £7.25 *Bourbon/Bordaeux*

Trevethan Distillers Cut Rum 43% £5.50

Fonseca Terra Prima Organic Reserve Port 20% £5.95

10 Year Old Tawny, Barao de Vilar 20% (50ml) £6.95

## Coffee and Tea

*Coffee from Crankhouse Coffee available as well as a selection of Tea from the Westcountry Tea Co*

*– Please ask a team member for available selection*