

## Pudding

Pumpkin pie.....	£7
toasted seeds, warm maple syrup & maple ice cream	
Apple & raspberry crumble brulee .....	£7
green apple sorbet (v)	
Warm carrot cake .....	£7
pecans, pineapple gel & mascapone ice cream (v) (n)	
Double chocolate & orange brownie .....	£7
blood orange sorbet & crunchie honeycomb (v)	
House ice-creams & sorbet .....	£2
ask the team for flavours (price per scoop, have as many as you like) (v)	
Chocolate petit fours .....	£4
by Aneesh Popat, chocolatier (v)	
Seasonal Cornish cheeseboard .....	£8
Fudge crackers, quince, chutney & grapes (v) (n)	

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## Cheeseboard

### Cornish Organic Brie

Handmade in a Cornish creamery using the finest natural ingredients and taking pride in sourcing all ingredients locally wherever possible. The result is a delicious mild and creamy flavour and melting smooth texture.

### Cornish Yarg wrapped in wild garlic

A crumbly cheese with citrus and an understated garlic flavour, making a delicate cheese that is incredible with white wine.

### Cornish Blue

Designed to be eaten as a young cheese, Cornish blue is a very different product from traditional English blue cheeses such as Stilton or Dorset Blue Vinney. Moist, sticky Gorgonzala-ish and generally rather wonderful, Cornish Blue is made by Philip and Carol Stansfield with milk from their own farm which sits on the edge of Bodmin Moor

All of our puddings and ice-creams are made fresh in house by our kitchen team, with the exception of the petit fours, cheese and crackers.