

PUDDINGS

<p>CHEESECAKE White chocolate and rhubarb cheesecake, ginger biscuit, rhubarb sorbet and creme patisserie</p>	<p>£8</p>	<p>SERVED 12 - 2.30 PM 6 - 9 PM</p>
<p>COACH HOUSE SOUFFLE [V][GF] please ask a member of the team for todays souffle flavour</p>	<p>£8</p>	
<p>CHOCOLATE FONDANT Clotted cream ice cream and caramel popcorn</p>	<p>£8</p>	
<p>PAVLOVA [V][GF][DFA] Lemon pavlova with Chantilly cream, lemon curd, raspberry yoghurt ice cream and fresh raspberries</p>	<p>£7</p>	
<p>PETIT FOURS [V][VEA] Chocolates handmade locally by Aneesh Popat, chocolatier. 4 flavours: raspberry and rose, passionfruit, caramelised orange, caramel</p>	<p>£4</p>	
<p>ICE-CREAMS & SORBETS Three scoops – ask us what flavours we have today All our ice creams and sorbets are made in-house</p>	<p>£6.5</p>	
<p>CORNISH BLUE CHEESE Cornish Blue, chicory and micro waldorf salad with port reduction and honey</p>	<p>£7</p>	