

DESSERTS £6

MATCHA CRÈME BRÛLÉE

The traditional French pudding with a Japanese twist

DARK AMAZONIAN CHOCOLATE FUDGE

Served with Bourbon vanilla ice cream

PINK PEAR

Madernassa pear poached in Aperol and Prosecco served in white chocolate and yuzu lemon sorbet

PASSION FRUIT AND MANGO TORTE

White chocolate mousse, Dacquoise biscuit, mango compote

TRIO OF AMAZONIAN RARE SUPERFRUIT SORBETS

Açaí – Cupuaçu – Pitaya (not served individually)

CHEESE SELECTION

(3 CHEESES £8 / 5 CHEESES £12)

Award winning artisan cheeses by Caws Cenarth, Fferm Glyneathiniog a producer from Boncath, Wales who uses organic milk and vegetarian rennet; and award winning Cornish producer Whalesborough Farm, Marhamchurch

KELTIC GOLD soft, earthy and pungent rind washed in organic Cornish cider. Made by Sue Proudfoot
PERL LAS meaning “blue pearl” in Welsh, superb blue cheese made by Carwyn Adams and family at Caws
GOLDEN CENARTH semi-soft, rind washed in local organic cider. Has a string of awards to its name including Supreme Champion at the British Cheese Awards
CORNISH SMUGGLER farmhouse cheese from the cheddar family made by Sue Proudfoot, Whalesborough
CELTIC PROMISE raw-milk washed-rind cheese made by John Savage-Onstwedder on his farm in Teifi Valley

Dessert wines

Muscat de Saint Jean de Minervois £5
Coeur de Muscat - 15%
Manzanilla Gabriela (dry sherry) £6
Pago Balbaina - 15%
Maximilian Tokaji £8
Különlegesség - 33%

FLOATERS

Irish £6 French £6 Italian £6

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