



Homemade Dessert Menu

Salted Caramel Crunch

Salted caramel layered with biscuit and topped with Belgian chocolate mousse and chocolate ganache **£8.25**

Mixed Berry Cheesecake

Light lemon cream cheese mousse on digestive biscuit base with mixed berries in berry sauce **£7.95**

Chocolate Tio GF

Rich chocolate torte with layers of white and dark chocolate mousse, decorated with chocolate shavings. **£7.95**

Chocolate brownie GF

Rich chocolate with chunks of milk chocolate served with honeycomb ice-cream **£7.95**

Cheese Board

Selection of cheeses, grapes, apple, celery, chutney, selection of biscuits/crackers **£12.95**

Lemon Tart

Buttery pastry with rich lemon cream, served with coulis **£7.95**

Selection of Salcombe diary ice-cream & sorbets GF, Vg Option £7.95

(Chocolate, vanilla, strawberries & cream, rum & raison, coffee, salted caramel, honeycomb)

(Cranberry & orange, mango, blackcurrant, raspberry)

Hot Beverages

Cappuccino	3.95	English tea	3.45
Latte	3.95	Decaf tea	3.45
Flat white	3.95	Peppermint tea	3.45
Americano	3.45	Chamomile tea	3.45
Espresso	3.25/3.45	Hot chocolate	3.95
Macchiato	3.95	Mocha	3.95

All food is freshly prepared. Please do let your server know when placing your order if you have any intolerances and/or allergies including gluten free requirements - we will try to accommodate and adapt our menus as closely as possible, or offer alternatives.

*All tables are subject to a discretionary service charge of 12.5%
V = Vegetarian Vg = Vegan GF = Gluten Free*



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