

The glassblowing House

Desserts *All our home made desserts are 4.95 (Cheese Platter 6.50)*

Madagascar vanilla & passion fruit crème brulee with home made short bread

Summer fruit pudding with Yealmpton mixed berries & Chantilly cream

Panna Cotta with butter milk and gooseberry garnished with a mint tuille

De-constructed mint chocolate torte, mint chocolate ganache on a crumbled biscuit base with a mint coulee & chocolate pieces

Sicilian lemon tart with clotted cream & pralines

A selection of ice creams; vanilla, strawberry and rum & raisin or sorbets; lemon, orange and apple

West Country cheese platter, Cornish Brie, Devon Mature Oke and Devon Blue, served with granary bread, fresh fruit & cider apple chutney

Try a glass of our dessert wine, Sauvignon Blanc Late Harvest, an ideal compliment to your dessert, rich & elegant with long flavours (we think its delicious!) **125ml 4.95 Half bottle 16.95**

Alternativley treat yourself to a shot of Normandy Calvados served with a scoop of home made apple sorbet – a stunning blast of flavours to finish your meal! **4.95**

Coffee

Single or double, espresso, latte, americano, cappuchino, mocha, de-caff **1.95**

Teas and Infusions **1.40**

Hot chocolate with hand whipped cream with home made petit fours – add... **1.95**
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Liquor Coffees – the perfect night cap! **£4.95**

Irish Coffee - the classic, made with Jameson's Irish Whiskey

Jamaican Coffee - from the windies, with Bacardi Superior Rum & Tia Maria

Swiss Coffee - a golden combination with hazelnut liquor & amaretto