

## PUDDINGS & CHEESES

<b>Sticky toffee pudding</b> <b>V</b>	7
Warm with a rich toffee sauce, vanilla bean ice cream   488 kcal	
<b>Banana parfait</b> <b>V, GF</b>	7
Dark chocolate, salted caramel, hazelnut   350 kcal	
<b>Chocolate ganache pudding</b> <b>V, GF</b>	8
Candied pistachios, pistachio ice cream, milk chocolate tuile   630 kcal	
<b>Crema catalana</b> <b>V, GF</b>	8
Poached rhubarb, honeycomb   506 kcal	
<b>Selection of three local cheeses</b>	15
Served with chutney and biscuits   838 kcal	

## COUPES & ICES

<b>Lemon meringue coup</b> <b>V</b>	8
Vanilla cream, meringue, lemon curd, raspberry ripple ice cream   388 kcal	
<b>Coffee ice cream, espresso liqueur, cream, shortbread</b> <b>V</b>	7.5
381 kcal	
<b>Simple ice cream &amp; sorbets</b> <b>V, GF</b>	6.5
Ask what flavours we have today!	

## DRINKS

<b>Newby loose leaf tea selection</b>	4
<b>Espresso based coffee</b> <b>100% Arabica</b>	from 3.25
<b>Hot chocolate</b>	4.5
Add a liqueur, from 8	
<b>Liqueur coffees</b>	from 13

 **@StIvesHarbourHotel**

**V** vegetarian • **VG** vegan • **GF** gluten-free

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

# HARBOUR

---

KITCHEN, BAR & TERRACE