

-TO FINISH-

puddings & cheeses

- Coconut Panna Cotta**, rhubarb, citrus syrup **GF** 454 kcal 7
- Summer Berry Steamed Sponge Pudding**, crème anglaise **V,GF** 776 kcal 7
- Chocolate Fondant**, chocolate soil, honeycomb ice cream **V** 958 kcal 8
- Berry Pavlova**, salted caramel ice cream, berry coulis **VG,GF** 312 kcal 7
- Classic Crème Brûlée**, Madagascan vanilla infused cream **V,GF** 633 kcal 8
- Dark Chocolate & Cherry Almond Brownie**, vanilla ice cream, dark chocolate sauce **VG,GF** 688 kcal 8
- Selection of Three Local Cheeses**, served with chutney and biscuits 838 kcal 15

coupes & ices

- Ultimate Knickerbocker Glory**, almond brittle, cherries, cream and raspberry sauce **V** 618 kcal 8
- Coffee Ice Cream**, espresso liqueur, cream, shortbread **V** 381 kcal 7.5
- Simple Ice Cream & Sorbets**, ask what flavours we have today! **V,GF** 6.5

sweet & fortified wine

- LBV Port**, Quinta da Côte, Portugal 2015 75ML 7
- Sweet Wine**, Sauternes, Château Les Mingets, France 2018 75ML 7

hot drinks

- Coffee**, espresso 2 kcal • double espresso 4 kcal • latte 43 kcal • flat white 42 kcal
americano 2 kcal • cappuccino 49 kcal **from 4.25**
- Newby Loose Leaf Tea**, selection of flavours 2 kcal **4 per pot**
- Hot Chocolate** 187 kcal **4.5**
Add a liqueur from 8

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

 [@foweyharbourhotel](https://www.instagram.com/foweyharbourhotel)

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