

## Desserts

### Sticky Toffee Pudding **V** £10.50

Toffee treacle sauce, vanilla ice cream | 710 kcal

### Passion Fruit Pavlova **V** £11.00

Passion fruit coulis, pineapple cream, kiwi mint salsa | 764 kcal

### Chocolate Orange Dulce de Leche Tart **V** £10.50

Banana orange sorbet, orange compote | 730 kcal

### Raspberry Cheesecake **V** £10.50

Raspberry gel, chocolate crumble base, clotted cream ice cream | 695 kcal

### Spiced Pear Tart Tatin **V** £11.50

Rum caramel, fig sorbet, lemon apple compote | 610 kcal

---

### Ice Creams **V** & Sorbets **VG** £3.50 per scoop

Salcombe Dairy ice cream and sorbets

*Please ask for today's flavours*

---

### Selection of Artisan Local Cheeses

**Three Cheeses** £10.00 | 334 kcal • **Five Cheeses** £15.00 | 635 kcal

Celery, grapes, chutney and biscuits

*To complement, we have a superb selection of three ports for £23.50*

## After Dinner Drinks

Rémy Martin VSOP £8.00

Hennessy XO £18.00

The Balvenie DoubleWood 12yo £6.00

Glenfiddich 12yo £5.00

LBV Quinta do Crasto £5.00

Fino Sherry £4.00

Espresso Martini £12.50

Sauternes Garonelles, Bordeaux, France £6.00

Coffee & Petit Fours £4.50

**V** vegetarian • **VG** vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

the jetty

