

-TO FINISH-

puddings & cheeses

Sticky Toffee Pudding, rich toffee sauce, vegan vanilla bean ice cream **VG 488 kcal 7**

White Chocolate Cheesecake, mango, passion fruit, mint, mango sorbet **V 512 kcal 7**

Chocolate Mousse, honeycomb, raspberry syrup, vanilla cream, raspberry sorbet **V 612 kcal 8**

Elderflower Panna Cotta, strawberry, meringue drops, elderflower **495 kcal 7**

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**

Simple Ice Cream & Sorbets, ask what flavours we have today! **V 6.5**

sweet & fortified wine

Black Muscat, Elysium Quady, USA NV **75ML 11**

Sauternes, Les Garonnelles, Bordeaux, France 2020 **75ML 5.5**

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

 **@stivesharbourhotel**

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.

HARBOUR

KITCHEN, BAR & TERRACE