

-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,GF** 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 • **GF** gluten-free

 **@stivesharbourhotel**

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