



# THE FISH HOUSE

FISTRALS

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## DESSERTS

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Sticky toffee pudding, toffee sauce and clotted cream	£8.95
Vanilla panna cotta with poached plums and hazelnut crumb	£8.95
Chocolate mousse with boozy cherries and chocolate crumb	£8.95
Affogato with Amaretti crumb - 2 scoops of vanilla ice cream 'drowned' in espresso coffee	£8.25
Add a liqueur of your choice	£11.50
Dessert sharing board - a selection of three of our desserts	£25.95
Selection of Treleavens Farm Cornish ice cream and sorbets	(per scoop) £3.50

## SUNDAES

£11.95

Raspberry sorbet, vanilla ice cream, raspberries, meringue and clotted cream
Strawberry ice cream, vanilla ice cream, strawberries, meringue and clotted cream
Chocolate ice cream, vanilla ice cream, brownie pieces, chocolate sauce, meringue & clotted cream
Sticky toffee ice cream, vanilla ice cream, toffee sauce, meringue and clotted cream
All served with wafers

## CHEESES

<b>Heligan Gold</b> A curd washed cows milk cheese, washed with Skinners Heligan Honey beer giving a semi soft pungent cheese, served with beetroot chutney and crackers	£9.95
<b>Cornish Yarg</b> Semi hard cows milk cheese wrapped in nettle leaves to form an edible rind, served with beetroot chutney and crackers	£9.95
<b>Colston Basset Stilton</b> Semi hard cheese made from pasteurised cows milk with a creamy texture, served with walnuts and honey and crackers	£9.95
<b>Sharing Cheese Board</b> A selection of the above cheeses, served with home pickled cucumber, beetroot chutney, walnuts, honey and crackers	£15.95

## DESSERT WINES

	<u>Glasses</u>		<u>Bottle</u>
De Bortoli Vat 5 Botrytis Semillon	75ml £6.25	125ml £9.95	£28
Bertola Pedro Ximénez (PX)	50ml £5.75	100ml £10.95	£35