Puddings

English raspberry trifle £7.00

Dark chocolate delice, cherry sorbet £7.00

Buttermilk panna cotta, poached mandarin, lime curd, honey cake £7.00 Lemon posset, raspberries, honeycomb £6.50

Sticky toffee pudding, banoffee ice cream, sticky toffee sauce £6.50 Sugared doughnuts, salt caramel ice cream £6.50

Selection of British cheeses, homemade shallot chutney, quince jelly £8.95

Goats - Golden Cross (Greenacres farm, East Sussex)

Blue - Colston Bassett, Shropshire Stilton (Colston Bassett dairy, Nottingham) Soft - Brie (Croxton manor, Somerset)

Hard - Yarg (Lynher dairy, Cornwall,)

Ice creams & sorbets

Ice creams: // Vanilla // Banoffee // Salt caramel // Chocolate //
Sorbets: // Cherry // Raspberry //
Two scoops £3.50 // Three scoops £4.50

Dessert Wine

Botrytis Semillon vat 5

Intense marmalade and dried fruit flavours with a honeyed effect Glass 75ml £5.50 / Btl £17.50

Elysiam Black Muscat

A rose like aroma, intense on the palate and full of rich velvety fruit

Glass 75ml £6.75 / Btl £21.95

Coffee & Tea

Americano £2.60 Latte/Cappuccino £2.70 Espresso £2.30/Dbl £2.85 Mocha £2.80 Hot Chocolate £2.85 Tea £2.60 (fruit and herbal available)

Due to food being cooked to order there may be a short wait during busy periods

Please make the staff aware of any allergies you may have

The Cornish Arms, 15 West street, Tavistock, Devon PL19 8AN

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