

## **SAMPLE Puddings**

New season strawberry cheesecake, lemon and vanilla curd, strawberry sorbet 9.50  
Sticky toffee pudding, butterscotch sauce, caramelised banana, banoffee ice cream 8.50  
Dark chocolate and salted caramel delice, peanut brittle, milk sorbet 9.50  
Cashel blue cheese, treacle tart, walnut, apple 12.50  
Raspberry souffle, cream cheese ice cream, vanilla custard 11.50  
*(please note the soufflé will take 15 minutes to bake)*

## **Dessert Wine**

### **#50 Deen Vat 5 Botrytis Semillon De Bortoli - Australia**

*Marmalade and dried fruit peel. (5) (V)*

37.5cl Bottle 28.00 - 100ml 9.00

### **#51 Campbells Rutherglen Muscat - Australia**

*Raisin, oak, toffee, malty. (5) (VE)*

37.5cl Bottle 37.00 – 100ml 11.50

## **Coffee and tea**

Americano 3.00 - Latte 3.65 - Cappuccino 3.65 - Flat white 3.65

Macchiato 2.95 - Espresso 2.55 - Double 3.00

Floater coffee 6.50 - Mocha 3.75

Tea 2.95 (fruit and herbal available)

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

Please make staff aware of any allergies you may have

The Cornish arms, 15 west street, Tavistock, Devon PL19 8AN

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