



THE FISH HOUSE

FISTRALS

DESSERTS

Vanilla panna cotta with poached cinnamon plums and hazelnut crumb	£7.50
Chocolate brownie with chocolate sauce and clotted cream	£7.50
Sticky toffee pudding, toffee sauce and clotted cream	£7.50
Affogato with Amaretti crumb - 2 scoops of vanilla ice cream 'drowned' in espresso coffee	£6.80
Add a liqueur of your choice	£9.50
Dessert sharing board - a selection of three of our desserts	£21.50
Selection of Callestick Farm Cornish ice cream and sorbets	(per scoop) £2.50

CHEESES

Heligan Gold A curd washed cows milk cheese, washed with Skinners Heligan Honey beer giving a semi soft pungent cheese, served with beetroot chutney and crackers	£7.95
Cornish Yarg Semi hard cows milk cheese wrapped in nettle leaves to form an edible rind, served with beetroot chutney and crackers	£7.95
Colston Basset Stilton Semi hard cheese made from pasteurised cows milk with a creamy texture, served with walnuts and honey and crackers	£7.95
Sharing Cheese Board A selection of the above cheeses, served with home pickled cucumber, beetroot chutney, walnuts, honey and crackers	£14.95

SUNDAES

Raspberry sorbet, vanilla ice cream, raspberries, meringue and clotted cream	£8.95
Strawberry ice cream, vanilla ice cream, strawberries, meringue and clotted cream	
Chocolate ice cream, vanilla ice cream, brownie pieces, chocolate sauce, meringue & clotted cream	
Butterscotch brittle ice cream, vanilla ice cream, toffee sauce, meringue and clotted cream	
All served with wafers	

DESSERT WINES

Glasses

De Bortoli Vat 5 Botrytis Semillon	Peach, nectarine & candied orange peel with hints of vanilla & honey	75ml	£5.75	125ml	£8.75
Bertola Pedro Ximénez (PX)	Deep rich dried fruit, fig and roasted nuts	50ml	£4.75	100ml	£9.50