

Espresso Martini £12

Irish Coffee £10

Black Muscat 75ml £6.50

## **Pudding**

Soft-serve ice-cream £6.50

'Affogato' soft-serve ice-cream with hot espresso £10 Add Pedro Ximenez sherry £4.50 (Chef Ben's Favourite) Go Cornish - Add clotted cream £2

Lemon posset, raspberries, sorbet, lemon curd & shortbread £9

Chocolate fondant, caramel, salted brown butter hazelnuts & caramel ice-cream £9

Summer strawberry & Cornish clotted cream Pavlova £9

## Hot Drinks Coffees £4.50

Cappuccino | latte Mocha | Flat White | Double Espresso | Americano

Teas £4.00

Cornish Breakfast | Camomile | Green Tea | Earl Grey | Cornish Breakfast Decaf | Rooibos Red Berry | Green Tea & Peppermint | Mint | Lemon Verbena Hot Chocolate £4.50



Michelin Bib Gourmand Awarded Menu, prepared by Chef Owner Ben Palmer, Head Chef Charlie Walters & Team

Hook up to our WiFi - SF Restaurant Guest - Sfwifi00 Please inform us if you have limited time to dine. Food allergies & intolerances: If you have certain allergies or intolerances, and need guidance with our menu, please ask a member of staff for more information on our ingredients.



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Mocha | Flat White



Cornish Breakfast | Camomile Green Tea | Earl Grey Cornish Breakfast Decaf | Rooibos Red Berry | Green Tea & Peppermint Mint | Lemon Verbena

Hot Chocolate £4.50



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