

PUDDINGS & CHEESES

Sticky toffee pudding V	7
Warm with a rich toffee sauce and a dollop of vanilla bean ice cream 488 kcal	
Apple crumble V, GF	7
Baked apple slices with a hint of cinnamon, topped with a buttery crumble and vanilla custard 563 kcal	
Dark chocolate tart V	8
Milk chocolate tuille, pistachio ice cream 562 kcal	
Classic crème brûlée V, GF	8
Madagascan vanilla infused cream 763 kcal	
Selection of three local cheeses	15
Served with chutney and biscuits 838 kcal	

COUPES & ICES

Banana, cream & salted caramel ice cream V 191 kcal	7.5
Coffee ice cream, espresso liqueur, cream, shortbread V 381 kcal	7.5
Simple ice cream & sorbets V, GF	6.5
Ask what flavours we have today!	

DRINKS

LBV Port 75ML	7
Quinta da Côte, Portugal 2015	
Sweet wine 75ML	7
Sauternes, Château Les Mingets, Bordeaux, France 2018	
Newby loose leaf tea selection	4
Espresso based coffee 100% Arabica	from 3.25
Hot chocolate	4.5
Add a liqueur, from 8	
Liqueur coffees	from 13

 @FoweyHarbourHotel

V vegetarian • **VG** vegan • **GF** gluten-free

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

HARBOUR

KITCHEN, BAR & TERRACE