

-TO FINISH-

puddings & cheeses

- Coconut Panna Cotta, rhubarb, citrus syrup **GF** 454 kcal 7
- Summer Berry Steamed Sponge Pudding, crème anglaise **V,GF** 776 kcal 7
- Chocolate Fondant, chocolate soil, honeycomb ice cream **V** 958 kcal 8
- Berry Pavlova, salted caramel ice cream, berry coulis **VG,GF** 312 kcal 7
- Classic Crème Brûlée, Madagascan vanilla infused cream **V,GF** 633 kcal 8
- Dark Chocolate & Cherry Almond Brownie, vanilla ice cream,
dark chocolate sauce **VG,GF** 688 kcal 8
- Selection of Three Local Cheeses, served with chutney and biscuits 838 kcal 15

coupes & ices

- Banana, Cream & Salted Caramel Ice Cream **V,GF** 191 kcal 7.5
- Coffee Ice Cream, espresso liqueur, cream, shortbread **V** 381 kcal 7.5
- Simple Ice Cream & Sorbets, ask what flavours we have today! **V,GF** 6.5

sweet & fortified wine

- LBV Port, Quinta da Côrte, Portugal 2015 75ML 7
- Sweet Wine, Sauternes, Château Les Mingets, France 2018 75ML 7

hot drinks

- Coffee, espresso 2 kcal · double espresso 4 kcal · latte 43 kcal · flat white 42 kcal
americano 2 kcal · cappuccino 49 kcal **from 4.25**
- Newby Loose Leaf Tea, selection of flavours 2 kcal **4 per pot**
- Hot Chocolate** 187 kcal **4.5**
Add a liqueur from 8

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

 [@foweyharbourhotel](https://www.instagram.com/foweyharbourhotel)

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