

Desserts

Pink Rhubarb & Raspberry Entremet £11.00

Raspberry mousse, rhubarb and raspberry confit, yoghurt crémeux,
pistachio sable and raspberry caviar | 782 kcal

Chocolate & Caramel £12.00

Chocolate mousse and fudge, caramelised white chocolate
and caramel ice cream | 815 kcal

Olive Oil Lemon Cake £11.00

Cardamom crumble, passion fruit gel, vanilla bavarois,
rice tuile and iced tea sorbet | 767 kcal

Hazelnut Praline & Vanilla Mille-Feuille £11.50

Confit and gel of apricot, light vanilla ganache and gianduja | 814 kcal

Sticky Toffee Pudding V £11.50

Toffee treacle sauce, vanilla ice cream | 890 kcal

Ice Creams V & Sorbets VG £3.50 per scoop

Salcombe Dairy ice cream and sorbets

Please ask for today's flavours

Selection of Artisan Local Cheeses

Three Cheeses £12.50 | 334 kcal • **Five Cheeses £17.50** | 635 kcal

Celery, grapes, chutney and biscuits

To complement, we have a superb selection of three ports for £23.50

After Dinner Drinks

Rémy Martin VSOP £8.00

Hennessy XO £18.00

The Balvenie DoubleWood 12yo £6.00

Glenfiddich 12yo £5.00

LBV Quinta do Crasto £5.00

Fino Sherry £4.00

Espresso Martini £12.50

Sauternes Garonelles, France £6.00

Coffee & Petit Fours £7.50

372 kcal

V vegetarian • VG vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

the jetty

