

The  
**MOTE**  
Port Isaac

**Dessert**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream, date puree	9.50
Chocolate brownie, honeycomb ice cream, toasted hazelnut, macerated berries	9.50
Plum and apple crumble, vanilla ice cream, orange zest	9.50
Callestick ice cream; vanilla, strawberries and cream, Belgian chocolate, honeycomb	2.50
Callestick sorbet; lemon, raspberry ripple, mango	2.50

**To Finish**

8 hour cheeseboard, applewood smoked cheddar, Cornish brie, Cornish blue, biscuits, frozen grapes, chutney, pickles, celery	15.00
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**To pair with your cheeseboard**

D'Oliveira 15yo sweet madeira 50ml	8.00
<i>raisins, hazelnuts, candied peel &amp; caramel with balancing acidity to the finish</i>	
Quinta Do Noval dry white port 50ml	7.00
De Bortoli old boys 21yo tawny port 50ml	8.00
<i>an Australian port, slightly richer than traditional styles</i>	
Domaines Durban Muscat Beau mes de Venise 125ml	8.50
<i>pretty as a peach with delicate hints of jasmine</i>	

**Digestif**

Espresso Martini	12.00
Liqueur Coffee	9.00
<i>ask your server for liqueur choices</i>	

Please be aware our food may contain allergens. Although every care is taken to prevent cross contamination, we cannot guarantee that any food is allergen free. If you have any allergies or intolerances please inform a member of the hospitality staff.

A discretionary service charge of 12.5% will be added to your bill.