

The
MOTE
Port Isaac

Dessert

Vanilla cheesecake - please ask your server for today's flavour	9.50
Sticky toffee pudding, butterscotch sauce, vanilla ice cream, date purée	9.50
Dark chocolate & hazelnut ganache, Frangelico cream, toasted oat and hazelnut crumb	9.50
Eton mess, strawberries, cream, meringue and a hint of mint	9.50
Affogato; vanilla ice cream served with a shot of espresso (<i>add a liqueur 4.50</i>)	6.00
Callestick ice cream; vanilla, strawberries and cream, Belgian chocolate, honeycomb	2.50
Callestick sorbet; lemon, raspberry ripple, mango	2.50

To Finish

The Mote Cornish cheeseboard, Cornish yarg, Cornish brie, Cornish blue, biscuits, frozen grapes, chutney, pickles, celery	15.00
---	-------

To pair with your cheeseboard

D'Oliveira 15yo sweet madeira 50ml	8.00
<i>raisins, hazelnuts, candied peel & 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

Old Fashioned <i>available with our Island rum for a sweeter twist</i>	12.00
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.