

# To Finish

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## DESSERT

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### TIRAMISU

Pistachio Nuts,  
Mascarpone, Coffee  
Liqueur, Vanilla

11

### 70% CALLEBAUT CHOCOLATE GANACHE (GF)

Sea Salt Caramel, Pecan Nut,  
Olive Oil

12

### TREACLE & GINGER SPONGE PUDDING

Clotted Cream

11

### CALLESTICK CORNISH ICE CREAM

Cornish Sea Salt Caramel; Vanilla;  
Belgian Choc; Honeycombe

3  
*per scoop*

### CORNISH CHEESES (GFA)

Handmade Cornish Blue, Yarg, Aged  
Cornish Mature Cheddar, Crackers, Grapes,  
Apple Chutney

15

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## DIGESTIFS

### BRANDY / COGNAC

Courvoisier VSOP  
Remy Martin VSOP

6.5

6.5

### LIQUEURS

Aperol  
Cointreau  
Drambuie  
Disaronno  
Campari  
Baileys  
Tia Maria

4.5

5

6

4.5

6.5

6

4.5

### PORT WINES & SHERRY

Graham's 10years Tawny Port  
Cockburn's Fine Ruby Port  
Harvey's Bristol Cream, Sherry  
Tio Pepe sherry

7.5

6

6.5

4.5

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## HOT DRINKS

### SMUGGLERS BREW CORNISH TEA

3.25

English Breakfast, Earl Grey,  
Assam, Darjeeling, Vanilla Chai

### COFFEE

Americano 2.9  
Flat White 3.7  
Cappuccino 3.8  
Latte 3.8  
Mocha 3.9  
Macchiato 3.4  
Cortado 3.7  
Espresso 2.9

### AWARD WINNING HOT CHOCOLATE

4.5

Fairtrade 30% Pure Cocoa  
Hot Chocolate

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OUR KITCHEN HANDLES ALLERGENS, AND  
WHILE WE TAKE PRECAUTIONS, WE CANNOT  
GUARANTEE DISHES ARE COMPLETELY  
ALLERGEN-FREE. PLEASE INFORM OUR TEAM  
OF ANY ALLERGIES WHEN ORDERING.

  
**SAPPHIRE**  
ON THE QUAY • FOWEY

A DISCRETIONARY 12.5% SERVICE  
CHARGE WILL BE ADDED TO YOUR BILL.