



From the land, sea & field

QUAYSIDE

BAR AND GRILL

DESSERTS

STICKY TOFFEE PUDDING <i>rum & raisin ice cream</i>	7.95
DUNDEE CAKE CHEESECAKE <i>orange sorbet</i>	7.95
ROSIE'S FAMOUS TIRAMISU <i>homemade biscotti</i>	7.95
APPLE & CINNAMON CRUMBLE <i>cherry sorbet & cream</i>	7.95
QUAYSIDE BAR & GRILL CHEESE PLATE <i>oatcakes & fruit chutney</i>	7.95
HOMEMADE TRIPLE CHOCOLATE BROWNIE <i>70% chocolate & condensed milk sauce, tablet ice cream</i>	7.95

COCKTAILS AND DIGESTIFS

ESPRESSO MARTINI <i>Absolut Vanilia Kahlua sugar espresso</i>	9.5
DUNDEE CAKE <i>Cherry Brandy orange orgeat Franklin & Sons ginger ale</i>	7.5
LEMON TREE MARTINI <i>Limoncello Licor 43 lemon juice cream sugar syrup</i>	9.5
TIRAMISU FRAPPE <i>Kahlua cream milk vanilla ice cream (Vegan version available)</i>	9.5
LIQUEUR COFFEE <i>Irish French Baileys Gaelic</i>	7
BAILEYS IRISH CREAM (50ml)	4.5
JOHNNIE WALKER RED LABEL (25ml)	4.5
GLENFIDDICH, 12 YEAR (25ml)	6
LAPHROAIG, 10 YEAR (25ml)	6.8

COFFEE

ESPRESSO	2.5
DOUBLE ESPRESSO	2.8
AMERICANO	2.8
FLAT WHITE	3.5
CAPPUCCINO	3.5
LATTE	3.5
MOCHA	3.5
MACCHIATO	3.5

All coffees served are a Brazilian single origin or blend roasted by our certified b-Corp coffee roaster, Origin Coffee based in Cornwall

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details

