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# DESSERT MENU

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## DESSERTS

Sticky Toffee Pudding | 8.5  
Butterscotch sauce, clotted cream

Passion Fruit Tart | VGO | 8.5  
Vanilla ice cream

Chocolate Brownie | VGO | 8.5  
Vanilla ice cream

Trevoise Sundae | VGO | 8.5  
Chocolate and vanilla ice cream, brownie pieces, whipped cream, chocolate sauce

Vanilla Crème Brûlée | 8.5  
Shortbread biscuit

Affogato | 11  
Vanilla ice cream, espresso, biscotti, Pedro Ximénez

Ice Cream & Sorbet | VGO | 2.5 per scoop  
Ice cream | Vanilla, strawberry, chocolate, salted caramel, espresso, oreo  
Sorbet | Gin and lemon, mango

Cheese Board | 15  
Selection of Cornish cheese, honey, fig chutney, wholegrain crackers

Sharing Cheese Board | 40 - for four people  
A selection of Cornish cheeses  
Variety of crackers  
Grapes  
Fig chutney  
Celery  
Dried apricots  
Cornichons  
Sliced apple

## COFFEES

Latte | 3.4  
Cappuccino | 3.4  
Espresso | 3.1  
Flat White | 3.3  
Americano | 3.2  
Cortado | 3.1  
Irish Coffee | 7.5

## COCKTAILS

Espresso Martini | 11.5  
Vodka, kahlua, espresso

Pornstar Martini | 11.5  
Vanilla vodka, passoa, passion fruit purée, lime

Rude Cosmo | 11  
Tequila, cointreau, cranberry juice, lime

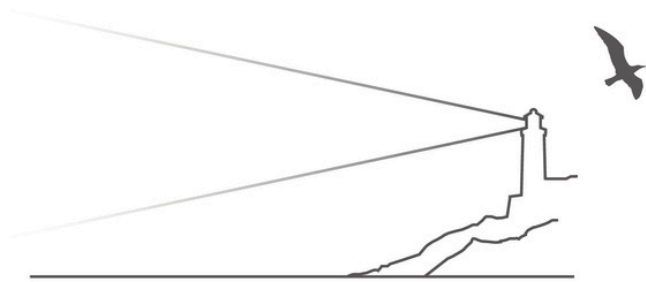
French Martini | 11  
Vodka, chambord, pineapple

Dark 'N' Stormy | 11  
Rum, ginger beer, lime, bitters

Bellini | 10.5  
Peach purée, prosecco

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**ALLERGEN INFORMATION | VG - VEGAN |**  
**VGO - VEGAN OPTION AVAILABLE**  
**TEAM REWARD | WE WILL ADD A**  
**DISCRETIONARY 10% TO YOUR BILL | 100%**  
**WILL BE SHARED WITH TODAY'S TEAM**



CONSTANTINE  
RESTAURANT