



THE IDLE ROCKS
HOTEL & RESTAURANT
— ST MAWES —

DESSERT MENU

Yoghurt Panna Cotta

Poached Rhubarb, Pedro Ximenez
£12

Dark Chocolate Cremeux

Pistachio, Amarena Cherry, Filo
£15

Affogato

Vanilla ice cream, coffee, shortbread
to add liqueur, please ask a member of the team for our list
£10

Westcountry Cheese

Grapes, Celery, Digestive
£17

DESSERT WINES & PORT

All dessert wines served at 70ml

'Mylitta' Late Harvest 2023

Tokaji, Hungary
£15

'Ben Rye', Donnafugata 2022

Marsala, Italy
£18

Gold Vidal, Inniskillin 2022

Niagra, Canada
£20

Sandeman, 20 Year Old Tawny

Douro, Portugal
£12.50

DESSERT COCKTAILS

Espresso Martini

Aval Dor Vodka, Espresso,
Coffee Liqueur £14

Bounty Rocks

Aluna Coconut Rum, White
Crème de Cacao, Chocolate
Bitters, Cream £15

Tootsie Roll

Rye Whiskey, Pedro Jimenez,
Chocolate Bitters £14

Cherry Bakewell

Amaretto, Luxardo Cherry,
Lime, Cranberry Juice £14

All prices include VAT at the current rate.

Please note a discretionary service charge of 10% will be added to your bill.

Due to the nature of our kitchen, we are unable to guarantee any food to be allergen free.

We will make every effort to cater for individual allergies, please talk to a team member for more information regarding your dietary or allergy requirements