

THE PILOT BOAT



DESSERTS

SELECTION OF
'LAST COURSE PATISSERIE DESSERTS'

please ask for today's choice.

PILOT BOAT BROWNIE MESS £6 | GF

Vanilla ice cream, chocolate fudge brownie pieces,
whipped cream, chocolate sauce
(vegan option available)

WARM BELGIAN WAFFLE £6

Toffee sauce, vanilla ice cream, fresh strawberries

PILOT BOAT MESS £6 | GF

Crunchy meringue, fresh strawberries,
whipped cream, strawberry sauce

SELECTION OF 3 WEST COUNTRY CHEESES

1 cheese **£5** 2 cheese **£7** 3 cheese **£9**

Chutney, biscuits

ICE CREAM

£2 PER SCOOP

CHOCOLATE | STRAWBERRY | VANILLA | SALTED CARAMEL

(vegan option available)

SORBET

£2 PER SCOOP

MANGO & PASSIONFRUIT | RASPBERRY

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR REQUIRE
INFORMATION ON INGREDIENTS USED IN OUR DISHES.

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AFTER DINNER DRINKS

ESPRESSO MARTINI	£8
Espresso, kahula, absolute vodka	
BRANDY ALEXANDER	£8
Courvoisier, crème de cacao blanco, cream	

HOT DRINKS

COFFEE

ORIGINS: Brazil, Columbia, Peru and India

AMERICANO	£2.60
CAPPACINO	£2.80
FLAT WHITE	£2.70
LATTE	£2.80

DECAF COFFEE AVAILABLE.
OAT, SOYA, COCONUT OR ALMOND +£0.20

HOT CHOCOLATE

Please choose from

WHITE, MILK OR DARK CHOCOLATE	£3.95
ADD CREAM & MARSHMALLOWS £1.00	

TEAPOTS

BREAKFAST TEA	£2.30
DECAF TEA	£2.30
LEMONGRASS & GINGER	£2.80
MOROCCAN MINT	£2.80
CAMOMILE	£2.80
EARL GREY	£2.80
GREEN TEA	£2.80

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