

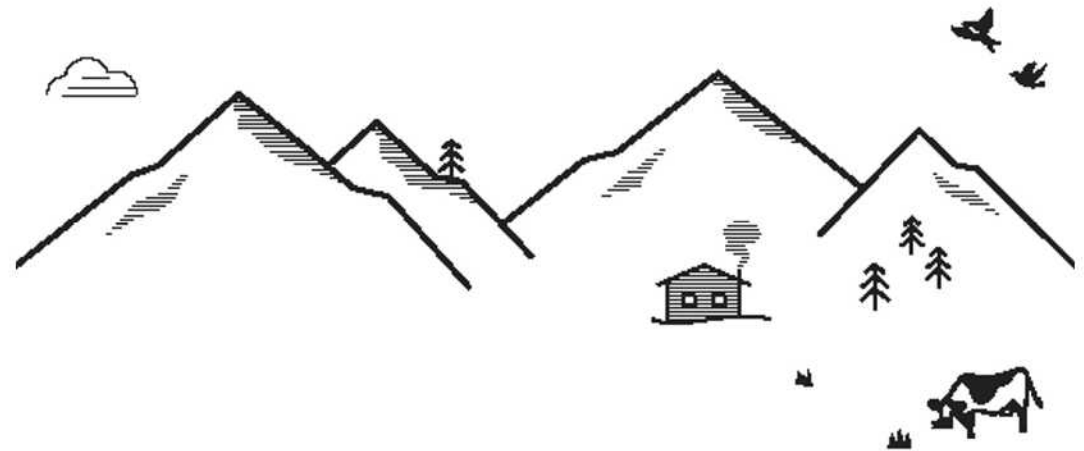
MÖVENPICK®

Crafted with the Alpine Spirit



Say hello!

NEW INN CORNKIST RESTAURANT



MÖVENPICK®



VANILLA DREAM

As iconic as our flag, our Vanilla Dream is a Mövenpick classic. We blend Madagascan Bourbon Vanilla with Alpine cream. So good you'll think you're dreaming.



SWISS CHOCOLATE

We may be blowing our own Alphon but we believe Swiss Chocolate is the best in the world. It's even better rippled through our Mövenpick ice cream!



CARAMELITA

Basel's Läckleri Huus really know their Caramel. All we know is that it goes perfectly with our ice cream.



MINT CHOCOLATE

Alpine cream, crunchy Maracaibo cocoa shavings with a zing of mint make this ice cream as fresh as a morning walk on a Swiss glacier.



STRAWBERRY

There's only one way to make the best strawberry ice cream. Start with the best freshly picked strawberries. We then ripple them through our Alpine cream... strawberry Swiss style.



WHITE CHOCOLATE

Chocolate as pure white as the snow capped Alps. Alpine cream swirled with Swiss white chocolate and crunchy white chocolate shavings will take you to the highest peaks of delight.



PANNA COTTA RASPBERRY

We love waking up to the fresh air and so do our raspberries. We pick them in the early morning hours when they're at their best and perfect for blending with our Alpine cream.



CHOCOLATE & SALTED CARAMEL

Like blue skies and snow capped mountain peaks some things are meant to be together. It's the same for our Swiss chocolate and salted caramel. Together with caramelized salted almond brittle it tastes



PASSION FRUIT & MANGO SORBET

Even exotic fruits love the cold. Sun-ripened passion fruit from South America, loaded with sweet mango pieces from India.



RASPBERRY SORBET

We love waking up to the fresh mountain air and so do our raspberries. We pick them in the early morning hours when they're at their best.



2 Scoops

£3.75

3 Scoops

£5.35

Mövenpick Ice Cream and Sorbets are made without artificial additives, flavourings or colours. All products may contain nuts or traces of nuts. Dessert presentation may vary. Please contact a member of staff to obtain a full allergen list.

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Coffee and Tea

Americano	£2.45
Espresso	£2.35
Latte	£2.75
Cappuccino	£2.65
Full fat, Semi Skimmed or Soya Milk available	
Add a shot	£1.00
Add flavoured syrup	£0.85
Hot Chocolate	£2.65
Pot of Tea	£2.25
Flavoured Tea	£2.45

Liquor Coffees

Russian Coffee, Vodka	£5.65
Calypso Coffee, Tia Maria	£5.65
Gaelic Coffee, Scotch Whiskey	£5.65
Royal Coffee, Brandy	£5.65
Caribbean Coffee, Dark Rum	£5.65
Espresso Martini, Coffee Liqueur & Vodka	£5.65

Our Desserts

Sticky Toffee Pudding	£6.25	Cookies and Cream Sundae	£6.25
Served with Cream or Ice Cream		Eton Mess Sundae (*GF*)	£6.25
Homemade Cheesecake	£6.25	Scottish Tablet Sundae	£6.25
Served with Cream or Ice Cream		With Shortbread & Butterscotch Sauce	
Biscoff Bread & Butter Pudding	£6.25	Chocolate & Salted Caramel Cake (VE)	£5.95
Served with Cream or Ice Cream		With Dairy Free Vanilla Ice Cream	
Mississippi Mud Pie	£6.25	Frangipan Tart (VE) (N) (GF)	£5.95
Served with Whipped Cream & Ice Cream		Served with Dairy Free Vanilla Ice Cream	
Lemon & Lime Crème Brûlée (*GF*)	£6.25	Farmhouse Cheese Board	£7.65
With Coconut Shortbread & Ice Cream		Served with Homemade Chutney & Crackers	
Summer Berry, White Chocolate & Hazelnut Crumble (N)	£6.25		
Served with Vanilla Custard			
Galaxy Caramel Brownie (*GF*)	£6.25		
Served with Ice Cream			

Allergen Information
(VE) Vegan, (N) Nuts, (GF) Gluten Free,
(*GF*) Dish can be adapted to be
Gluten Free

