DESSERTS MENU

All our dishes are freshly prepared and made to order. Due to our cooking processes and kitchen set up there is a risk of cross contamination of allergens, please inform a member of staff of any dietary requirements or severe allergies

DESSERTS

AFFOGATO VG V — 6.95
vanilla ice cream, shot of espresso and a waffle cone

STICKY TOFFEE PUDDING V GF — 6.50
served with homemade toffee sauce and vanilla ice cream

CHOCOLATE FONDANT V — 6.95
Warm chocolate fondant served with warm salted caramel sauce and vanilla ice cream

DEEP FRIED CHURROS V — 6.50
churros dusted in cinnamon sugar, warm nutella dipping sauce

TIRAMISU V — 6.50
a classic Italian coffee based sponge with mascarpone cream

LOTUS BISCOFF CHEESECAKE V — 7.50
Served with salted caramel ice cream and chocolate sauce

GELATO ICE CREAM SUNDAES & SORBETS

GELATO CHOCOLATE BROWNIE SUNDAE V — 7.50
chocolate and vanilla ice cream, brownie chunks, cream, chocolate sauce and a waffle cone

GELATO BLACK FOREST BERRY ETON MESS SUNDAE V — 7.50
vanilla and strawberry ice cream, berry compote, meringue, cream, chocolate chunks and a waffle cone

GELATO SALTED CARAMEL AND CHOCOLATE SUNDAE V — 7.50
chocolate and salted caramel ice cream, cream, chocolate honeycomb, salted caramel sauce and a waffle cone

GELATO ICE CREAM AND SORBETS VG VG V GF — 5.50
our team will inform you of our flavours — 1 x scoop 1.80

AFTER DINNER COCKTAILS

ESPRESSO MARTINI — 9.50
vodka - kahlua - espresso - sugar syrup

WHITE RUSSIAN — 9.50
vodka - kahlua - cream

OLD FASHIONED — 9.50
bourbon - angostura - brown sugar - orange peel

HAZELNUT MARTINI — 9.50
vodka - frangelico - kahlua - espresso - sugar syrup

VG vegan · GF gluten free · V vegetarian · VG vegan available on request · GF gluten free available on request