



DESSERT MENU

CRÈME BRÛLÉE (GF) 7

Shortbread Biscuit

CHURROS 7.5

Cinnamon Sugar, Chocolate Dipping Sauce

CHEF'S CHOCOLATE BROWNIE (GF) 7

Vanilla Bean Ice Cream

PLAIN CHEESECAKE (VG, GF) 7.5

Fresh Berries & Fruit Coulis

LEMON TART 7

Raspberry Sauce

CHEF'S BISCOFF CHEESECAKE 7

Toffee Sauce, Salted Caramel Ice-Cream

CHEF'S STICKY TOFFEE PUDDING 7.5

Toffee Sauce, Vanilla Ice Cream

AFFOGATO 6.5

Scoop of vanilla ice-cream served with a shot of Espresso (+1.6 for double) & enjoy with an almond biscotti (contains nuts)

PASTEL DE NATA SALTED CARAMEL 4

ICE CREAM (GF) 3

Choose from Vanilla Bean or Salted Caramel

SORBET (GF, VG, DF) 3

Choose from Raspberry or Passionfruit

Check out our coffees & evening drinks →



AFTER DINNER DRINKS

COFFEE



Espresso	2.2
Americano	2.2
White Americano	2.4
Cappuccino	3.6
Mocha	3.6
Latte	3.6
Flat White	4.6
Floater Coffee	4.6
Irish Coffee	7.5
Baileys Coffee	7.5
Hot Chocolate	3.6
Chocoholic	4.6

TEA

Pot of Taylors of Harrogate Yorkshire Tea	2.5
Pot of Twinings Earl Grey Tea	2.5
Fruit Teas, Green Tea, Peppermint Tea	2.5



EVENING DRINKS

Espresso Martini	7
Baby Guinness	3.5
Baby Beer	3.5
Licor 43	3.3
Limoncello	3.3
Drambuie	4.8
Cointreau	3.3
Metaxa Brandy	3.2
Remy Martin VSOP Brandy	5.2
Laphroaig Islay Single Malt	5
Jamesons Irish Whiskey	3.3



Oatmilk or soya milk are available on request
Additional 40p