

DESSERT MENU

Baklava £6.95

Baklava, filled with nuts and sweetened with syrup, served with vanilla ice cream.

Crème Brûlée £7.50

A vanilla custard base with a delicious caramelised brown sugar topping (requires browning).

San Sebastián £6.95

A rich, sweet & creamy indulgent baked cheesecake with an intentionally burnt top that gives a lovely, caramelized taste. (Belgian Chocolate or Nutella options)

Pecan Pie £6.50

Shortcrust pastry generously topped with pecan nuts and treacle.

Soufflé with Pistachio £6.95

A luxury chocolate dessert with a combination of a pistachio and chocolate liquid centre.

Tartufo Amaretto £6.95

An amaretto core covered with vanilla ice cream and rolled in crushed amaretto pieces.

Ice Cream & Sorbet

Selection of Ice Cream (3 Scoops) £6.95

Madagascan Vanilla, Chunky Chocolate Chip, Classic Strawberry

Lemon Sorbet £7.50

Vacky £6.00



Cocktails - £11.50

Espresso Martini

Chocolate Martini

Orange & Chocolate Martini

DRINKS

Hot Drinks

Turkish Coffee	£4.00
Turkish Tea	£3.00
Americano	£3.50
Latte	£4.00
Cappuccino	£4.00
Mochiatto	£4.00
Espresso	£3.50
Hot Chocolate	£4.00
Fresh Mint Tea	£4.50

Wine

100ml / Bottle

Moscato d'Asti	£5.50 / £19.50
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Floral aromas complemented by notes of peach and apricot. A gently sparkling palate that is delicate, light and creamy, with a silky texture and a refreshing finish.

Graham's Tawny Mature Reserve (Tawny Port)	£6.50
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Complex nutty aromas with hints of honey and figs. Rich, mature fruit flavours, beautifully mellowed, leading to a luscious, long finish.

Liqueur Coffee

Irish Coffee	£8.00
Coffee with Tia Maria	£8.00
Coffee with Baileys	£8.00
French Coffee	£8.00
Floater Coffee	£5.50