

DESSERTS

CHEESE & SMALL BITES

Selection of French artisan cheeses 11

Selection of Aqua Grand truffles 5

Selection of madeleines 4

Lemon & raspberry macarons 2.5 each

PASTRIES, DESSERTS & ICE CREAMS

Salted caramel éclair 8

Ice cream profiteroles, hot chocolate sauce 8

Sticky toffee pudding, caramel sauce, vanilla ice cream 7

White chocolate, strawberry mousse & basil 8

Lemon, raspberry & lavender posset 8.5

Vanilla cheesecake 8

Apple tarte tatin (allow 15 minutes to cook) 9

Seasonal sorbet 7

Triple chocolate brownie, glazed banana, vanilla mousseline, salted caramel,
hazelnut mousse & pistachio ice cream 8.5

Chocolate ice cream sundae, gluten-free brownie, vanilla & chocolate ice creams,
caramel popcorn & marble chocolate, chantilly cream, chocolate sauce 8.5

Banana split, caramalised banana, vanilla ice cream, caramel popcorn
& marble chocolate, chantilly cream, raspberry gel, flaked almonds 9

COFFEE

**Our coffee is sourced direct from Finca Buena Vista, El Salvador.
It's a single origin coffee with notes of rum & raisin, walnut & cocoa**

- Espresso 2.5
- Espresso Macchiato 3.2
- Cappuccino 3.2
- Double espresso 3.2
- Cafetière 3.2
- Americano 3
- Latte 3.2
- Flat white 3.2
- Hot chocolate 4
- Irish coffee 8.5
- Baileys iced coffee 8.5

Add a syrup to your coffee; vanilla / caramel / salted caramel - 50p extra

TEA

Supplied by the Clifton Tea Company 3.5

- English breakfast
- Decaf English breakfast
- Earl grey
- Triple mint
- Chamomile
- Berry & hibiscus
- Jade green tea tips
- Lemongrass & ginger