



Since 1989

Desserts

Tiramisu (v) Ladyfingers, mascarpone cream, marsala wine, coffee and cocoa	6.75
Baked Vanilla Cheesecake* (v) With fruit coulis	6.75
New Honeycomb Cream Slice* (v) Salted caramel, honeycomb, chocolate and whipped cream on a biscuit base	6.75
Chocolate Brownie* (v)	6.75
Strawberry Sundae (v) Fresh strawberries, vanilla gelato, fruit coulis and a chocolate curl	7.30
Sorbet (v) 2 scoops - Raspberry or Mango	5.70
Classic Gelato (v) 2 scoops - Vanilla or Chocolate with your choice of fruit coulis or chocolate sauce	5.70

*Served with your choice of cream, gelato or mascarpone

Dietary Requirements

(v) Suitable for vegetarians. Please let the team know if you have any allergen or dietary requirements, including nuts, and scan the QR code for our allergen information.

As our dishes are handmade in our busy kitchen, unfortunately we cannot guarantee that they are 100% free from allergen or contaminants.



Dolce

Mini desserts with your choice of coffee or tea.
Make it a liqueur coffee for an extra 1.95

Chocolate Brownie (v) Made using gluten-free flour, served with a fresh strawberry	6.25
Affogato (v) Vanilla gelato drenched in a shot of our rich espresso	6.05
Raspberry Sorbet (v) A scoop of raspberry sorbet	6.25

Hot Drinks

Our coffee is organic, fairtrade and rainforest alliance certified

Americano	2.85
Cappuccino	2.85
Latte	2.85
Flat White	2.85
Espresso Single / Double	2.45 / 2.75
Macchiato	2.75
Hot Chocolate	3.45
Mocha	3.45
Fresh Mint Leaf Tea	2.45
Selection of Teapigs Teas: English Breakfast, Green Tea, Chamomile, Darjeeling Earl Grey	2.45

All our coffees are available with OAT milk for an extra 30p

Indulgences

Baileys Latte	6.25
Irish Coffee	6.25
Amaretto Coffee	6.25
Limoncello (ABV 25%)	25ml 3.75