

dessert menu

hot churros 12.00
tossed in cocoa and cinnamon sugar, served with a warm chocolate sauce, vanilla ice cream and seasonal fresh fruit (please allow 15 mins)

chocolate overload 13.50
chocolate brownie, rocky road ice cream and mocha sauce

vanilla bean panna cotta (GF) 12.00
served with raspberry compote and vanilla ice cream

eton mess (GF) 12.00
layers of meringue, chantilly cream, mixed berry compote and ice cream, finished with fresh berries (please allow 15 mins)

lime swirl cheesecake 13.00
served with lemon sauce and ice cream

mango & pistachio kulfi (GF) 11.00
with vanilla and pistachio nougat crumble

warm gulab jaman 10.50
with rose petal syrup and ice cream

chef's cheese selection 15.00
3 cheeses served with lavosh and quince paste

ice cream sundae 9.50
served with chocolate rolled wafers, crushed nuts with your choice of chocolate, caramel or strawberry topping

to drink

pot of tea for one and chocolate pate 5.00
choose from earl grey, english breakfast, peppermint, green, camomile, lady grey or decaffeinated

chai traditional indian spiced tea (allow 15 mins) 6.50

hot chocolate served with marshmallows cup 5.00 / mug 7.00

espresso cup 4.40 / mug 5.40
café latte, cappuccino, long black, flat white macchiato and chai latte,

mocha 7.00

vienna 7.00

affogato 8.00
with shot of frangelico, kahlua, tia maria, baileys or butterscotch schnapps \$5.00

irish coffee 13.00
with cream \$1.00