

DESSERT MENU

Ice-creams & Sorbets (ng, sc)

Ask your server for our current flavours available

6.5

Make it jazzy!

add toppings to your ice cream

biscoff, berry coulis, sour cherry molasses, chocolate chips, fresh berries, amaretto, pretzel pieces, salted crushed peanuts

£1 for 1/ £1.50 for 2

Tiramisu (sc)

Homemade sponge dipped in coffee & spiced rum, layered with rich vanilla cream, finished with cocoa

8.5

White Chocolate Fondue / Fondue (share size!)(ngo)

Silky white chocolate ganache with berry coulis swirl and treats for dipping - campfire marshmallows, buttery homemade shortbread, salty crunchy pretzels, fresh juicy summer berries

9.5 / 15

Hazelnut Truffles (ng, sc)

Homemade hazelnut butter truffles coated in chocolate and chopped toasted hazelnuts

**1 truffle for 2.5 or
3 truffles for 7**

Biscoffe / Superscoffe (share size!)

Our all time most popular dessert!
Warm homemade buttermilk waffle served with vanilla ice cream, biscoff sauce and biscoff crumbs

7.5 / 13.5

AFTER DINNER DRINKS RECOMMENDATIONS

Espresso Martini

Vodka, Coffee, simple syrup and chocolate bitters

10

Gin and Jam

Juniper Green gin, Lemon juice, aquafaba, grapefruit juice, apricot jam

10

Pomegranate Margarita

Mezcal, Cointreau, pomegranates, lime juice and agave

12

Disaronno Amaretto

6

Tia Maria

6

Speak to us

about our range of **teas, coffees, liqueur coffees** and **bedtime hot drinks**