

DESSERTS

Crème Brûlée £7.50

Homemade crème brûlée served with a shortbread biscuit.
Garnished with fresh fruit.

(G)(D)(E)

Trio Gelato £6.00

A classic selection of vanilla, chocolate, and strawberry gelato.

(D)(G)(S)(E)

Homemade Brownie £7.50

Rich chocolate brownie served warm with vanilla ice cream.

(D)(G)(E)

Homemade Tiramisu £7.50

Ladyfingers soaked in coffee liqueur, layered
with whipped mascarpone cream.

(D)(G)(E)

Homemade Cheesecake of the Day £7.50

Chef's choice flavour, garnished with fresh fruit.

(D)(G)

Dessert of the Week £7.50

**ADD A
HOT DRINK
FOR £1.00**



CAKE AWAY

"Not ready for your dessert just yet? Take away your dessert
and enjoy at home later"

£1.00 off listed price for cake away.

HOT DRINKS



Espresso £2.60

A rich, full-bodied shot of Italian espresso.

Double Espresso £3.10

Twice the intensity, perfect for coffee lovers.

Macchiato £2.80

Espresso with a dash of foamed milk.

Cappuccino £3.30

A classic blend of espresso steamed milk and foam.

Latte £3.40

Smooth espresso with steamed milk and a light foam top.

Flat White £3.50

Bold espresso with velvety microfoam.

Mocha £3.70

Espresso, rich chocolate and steamed milk.

Americano £2.90

Espresso with hot water for a smooth finish.

Affogato al Caffè £4.00

A scoop of vanilla gelato drowned in hot espresso.

English Breakfast £2.80

Traditional strong black tea, served with milk or lemon.

Earl Grey £2.80

Fragrant black tea infused with bergamot.

Peppermint Tea £2.80

Cool and soothing, naturally caffeine-free.

Chamomile Tea £2.80



Extras

Oat / Soya / Almond Milk £0.50

Flavoured Syrup (Vanilla, Caramel, Hazelnut) £0.50