



DESSERTS

Sweet, sultry, and oh-so-satisfying, desserts made for lingering a little longer.

Rich Chocolate Delice 8.95

Smooth chocolate truffle, biscuit base, caramel sauce, vanilla pod ice cream and chocolate shavings. v

Brûléed Miso Caramel Custard Tart 8.50

Served with vanilla pod ice cream and shortbread crumb. A recipe created by our chef Fabio, from Cosy Club Bristol. v

Apple Tarte 8.95

Vanilla pod ice cream, salted caramel and honeycomb. v (20 MINS COOKING TIME)

Salted Caramel & Chocolate Mousse 5.95

Honeycomb crunch. v GF

Lemon Posset 7.95

Fresh raspberries and all-butter shortbread.

Lemon & Raspberry Semifreddo 7.95

Parfait with raspberry coulis, topped with raspberries. vG GF

Affogato 6.50

Espresso, vanilla pod ice cream. v GF

Add Baileys v GF; Kahlúa GF;

Disaronno Velvet, 3.65 v GF

Mango or Raspberry Sorbet 4.95 vG GF

Add Cointreau vG GF; Chambord 4.60 v GF

DRINKS

Tiramisu Martini 10.95

Vanilla vodka, cold brew coffee, Baileys and milk chocolate with a sponge biscuit.

Baileys White Russian 10.50

Baileys, vodka, cold brew coffee.

Espresso Martini 12.25

Vanilla vodka, Kahlúa coffee liqueur and cold brew coffee.

Negroni 11.25

Tanqueray Gin, Campari, Cocchi Vermouth di Torino.

Woodford Reserve 11.40 50ML

Martell VSOP Medallion Cognac 6.55 25ML

Petit Guiraud Sauternes 2020 47.95

Fresh, honeyed notes of apricot, date and almond.

Double Espresso 3.50

Americano 3.70

Flat White 3.90

Cappuccino 3.90

Latte 3.90

Mocha 4.60

Chai Latte 4.25

Chocolate Chai 4.25

Hot Chocolate 4.25

With marshmallows.

Irish Coffee 8.50

Double shot of Jameson Whiskey, freshly brewed espresso, cream.

Add Extra shot, 1.15; Flavoured syrups, 1.00; Soya milk, free; Oat milk, 60p

Tea 3.40

Clifton Tea Co. Herbal Teas 3.70

Earl Grey; Peppermint; Green; Lemongrass & Ginger; Chamomile



GLUTEN FREE DESSERTS

GF Lemon & Raspberry Semifreddo 7.95

Lemon & raspberry parfait with raspberry coulis,
topped with raspberries. vG

GF Lemon Posset 7.95

Fresh raspberries.

GF Salted Caramel & Chocolate Mousse 5.95

Honeycomb crunch. v

GF Affogato 6.50

Espresso, vanilla pod ice cream. v

Add Baileys v GF; Kahlúa GF;
Disaronno Velvet v GF, 3.80

GF Mango or Raspberry Sorbet 4.95 vG

Add Cointreau vG GF; Chambord, 4.70 v GF

VEGAN DESSERTS

Vegan Lemon & Raspberry Semifreddo 7.95

Lemon & raspberry parfait with raspberry coulis,
topped with raspberries. GF

Vegan Mango or raspberry sorbet 4.95 GF

Add Cointreau 4.70 vG GF

