
DESSERTS

Rich Chocolate Delice 8.75
smooth chocolate mousse, biscuit base, caramel sauce, vanilla pod ice cream & chocolate shavings v

Miso Caramel Custard Tart 7.95
A recipe created by our chef Fabio, from Cosy Club Bristol

Brûléed and served with vanilla pod ice cream and shortbread crumb v

Apple Tarte 8.75
vanilla pod ice cream, salted caramel, honeycomb v
(20 mins cooking time)

Salted Caramel & Chocolate Mousse 5.50
honeycomb crunch v gf

Orange & Cointreau Crème Brûlée 6.95
mulled spiced Chantilly cream, shortbread crumb & orange zest v

Lemon & Raspberry Semifreddo 7.75
lemon & raspberry parfait with raspberry coulis, topped with raspberries v gf

Affogato 5.95
espresso, vanilla pod ice cream v gf
Add ♦ Baileys v gf ♦ Kahlúa gf ♦ Disaronno Velvet v gf 3.80

Mango or Raspberry Sorbet v gf 4.75
Add ♦ Cointreau v gf ♦ Chambord v gf 4.70

DRINKS

Dessert Cocktails

Tiramisu Martini 10.95
vanilla vodka, cold brew coffee, Baileys and milk chocolate with a sponge biscuit

Apple & Blackberry Pie 11.25
Ketel One Vodka, apple juice, blackberry and cream topped with fresh blackberries and a dash of cinnamon

Cocktails

Baileys White Russian 10.50
Baileys, vodka, cold brew coffee

Espresso Martini 11.75
vanilla vodka, Kahlúa coffee liqueur and cold brew coffee

Negroni 10.95
Tanqueray Gin, Campari, Cocchi Vermouth di Torino

Hot Drinks

Double Espresso 3.40

Americano 3.50

Flat White 3.70

Cappuccino 3.70

Latte 3.70

Mocha 4.40

Chai Latte 3.95

Chocolate Chai 4.00

Hot Chocolate 3.95
with marshmallows

Irish Coffee 8.50
Double shot of Jameson Whiskey, freshly brewed espresso, cream

Add ♦ extra shot 1.25
♦ flavoured syrups 1.10
♦ soya milk free
♦ oat milk 60p

Tea

Breakfast Tea or Decaf Tea 3.10

Clifton Tea Co. Herbal Teas 3.50

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

Spirits

Woodford Reserve 50ml 11.40

Martell VSOP Medallion Cognac 25ml 6.55

Dessert wine

Petit Guiraud Sauternes 2020 48.75
Fresh, honeyed notes of apricot, date and almond

GLUTEN FREE DESSERTS

GF Lemon & Raspberry Semifreddo 7.75

lemon & raspberry parfait with
raspberry coulis, topped with
raspberries **vg**

GF Orange & Cointreau Crème Brûlée 6.95

mulled spiced Chantilly cream & orange zest **v**

GF Salted Caramel & Chocolate Mousse 5.50

honeycomb crunch **v**

GF Affogato 5.95

espresso, vanilla pod ice cream **v**

Add ♦ Baileys **v gf** ♦ Kahlúa **gf**

♦ Disaronno Velvet **v gf** 3.80

GF Mango or Raspberry Sorbet **vg** 4.75

Add ♦ Cointreau **vg gf** ♦ Chambord **v gf** 4.70

VEGAN DESSERTS

Vegan Lemon &

Raspberry Semifreddo 7.75

lemon & raspberry parfait with
raspberry coulis, topped with
raspberries **gf**

Vegan Mango or raspberry

sorbet **gf** 4.75

Add ♦ Cointreau **vg gf** 4.70

Please speak to a team member before you order if you have any allergies or intolerances.

We cannot guarantee that any of our dishes are 100% allergen free.

v vegetarian | **vg** vegan | **gf** gluten free

Please scan QR code for our full allergen statement and dish information.

