
DESSERTS

Rich Chocolate Delice 8.50
served with a coconut & vanilla
ice cream snowball v 633kcal

Miso Caramel Custard Tart 7.75
*A recipe created by our chef
Fabio, from Cosy Club Bristol*
Brûléeed and served with
vanilla pod ice cream and
shortbread crumb v 1091kcal

Apple Tarte 8.50
vanilla pod ice cream, salted
caramel, honeycomb v 574kcal
(20 mins cooking time)

**Salted Caramel &
Chocolate Mousse** 5.25
honeycomb crunch v gf 420kcal

**Orange & Cointreau
Crème Brûlée** 6.75
mulled spiced Chantilly cream,
shortbread crumb & orange zest v 278kcal

Lemon & Raspberry Semifreddo 7.50
lemon & raspberry parfait
with raspberry coulis, topped
with raspberries v gf 227kcal

Affogato 5.75
espresso, vanilla pod
ice cream v gf 151kcal
Add ♦ Baileys v gf ♦ Kahlúa gf
♦ Disaronno Velvet v gf 3.65

**Mango or Raspberry
Sorbet** v gf 67kcal 4.50
Add ♦ Cointreau v gf
♦ Chambord v gf 4.60

DRINKS

Dessert Cocktails

Tiramisu Martini 10.75
vanilla vodka, cold brew
coffee, Baileys and milk
chocolate with a
sponge biscuit

**Apple &
Blackberry Pie** 10.95
Ketel One Vodka, apple
juice, blackberry and
cream topped with
fresh blackberries and
a dash of cinnamon

Cocktails

**Baileys
White Russian** 10.25
Baileys, vodka,
cold brew coffee

Espresso Martini 11.50
vanilla vodka, Kahlúa
coffee liqueur and cold
brew coffee

Negroni 10.75
Tanqueray Gin, Campari,
Cocchi Vermouth di Torino

Hot Drinks

Double Espresso 6kcal 3.25

Americano 43kcal 3.40

Flat White 97kcal 3.60

Cappuccino 117kcal 3.60

Latte 159kcal 3.60

Mocha 221kcal 4.25

Chai Latte 183kcal 3.95

Chocolate Chai 4.00
226kcal

Hot Chocolate 3.85
with marshmallows 252kcal

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

Add ♦ extra shot 3kcal 1.15
♦ flavoured syrups 58kcal 1.00
♦ soya milk 18kcal free
♦ oat milk 24kcal 60p

Tea

**Breakfast Tea or Decaf
Tea** 13kcal | 13kcal 3.00

**Clifton Tea Co.
Herbal Teas** 1kcal 3.40
♦ Earl Grey
♦ Peppermint
♦ Green
♦ Lemongrass & Ginger
♦ Chamomile

Spirits

**Woodford
Reserve** 50ml 11.20

**Martell VSOP Medallion
Cognac** 25ml 6.45

Dessert wine

**Petit Guiraud
Sauternes 2020** 47.95
Fresh, honeyed notes of
apricot, date and almond

GLUTEN FREE DESSERTS

GF Lemon & Raspberry Semifreddo 7.50

lemon & raspberry parfait with
raspberry coulis, topped with
raspberries **vg** 227kcal

GF Orange & Cointreau Crème Brûlée 6.75

mulled spiced Chantilly cream & orange zest **v** 261kcal

GF Salted Caramel & Chocolate Mousse 5.25

honeycomb crunch **v** 420kcal

GF Affogato 5.75

espresso, vanilla pod ice cream **v** 151kcal

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

♦ Disaronno Velvet **v gf** 3.65

GF Mango or Raspberry Sorbet **vg** 67kcal 4.50

Add ♦ Cointreau **vg gf** ♦ Chambord **v gf** 4.60

VEGAN DESSERTS

Vegan Lemon &

Raspberry Semifreddo 7.50

lemon & raspberry parfait with
raspberry coulis, topped with
raspberries **gf** 227kcal

Vegan Mango or raspberry sorbet **gf** 67kcal 4.50

Add ♦ Cointreau **vg gf** 4.60

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.

All kcals are per serving | **v** vegetarian | **vg** vegan | **gf** gluten free
kcal kilocalories (adults need around 2000kcal a day)

Please scan QR code for our full allergen statement and dish information.
To check latest calories, please visit our website.

