
DESSERTS

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

Miso Caramel Custard Tart 7.75
*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 8.50
vanilla pod ice cream, salted
caramel, honeycomb v
(20 mins cooking time)

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

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

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

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

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

DRINKS

Round things off properly

Woodford Reserve 50ml 11.20

**Martell VSOP
Medallion Cognac** 25ml 6.45

Negroni 10.75

Espresso Martini 11.50

Chocolate Old Fashioned 10.75

Petit Guiraud Sauternes 2020 47.95
Dessert wine

Fresh, honeyed notes of
apricot, date and almond

Breakfast Tea or Decaf Tea 3.00

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

Hot drinks

Double Espresso 3.05

Americano 3.40

Flat White 3.60

Cappuccino 3.60

Latte 3.60

Mocha 4.10

Hot Chocolate 3.85
with marshmallows

Irish Coffee 5.95

Add

- ♦ extra shot 1.15
- ♦ flavoured syrups 1.00
- ♦ soya milk free
- ♦ oat milk 60p

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.



GLUTEN FREE DESSERTS

GF Lemon & Raspberry Semifreddo 7.50

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

GF Orange & Cointreau Crème Brûlée 6.75
mulled spiced Chantilly cream & orange zest **v**

GF Salted Caramel & Chocolate Mousse 5.25
honeycomb crunch **v**

GF Affogato 5.75
espresso, vanilla pod ice cream **v**

Add ♦ Baileys **v gf** ♦ Kahlúa **v gf**
♦ Disaronno Velvet **v gf** 3.65

GF Mango or Raspberry Sorbet **vg** 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**

**Vegan Mango or raspberry
sorbet** **gf** 4.50
Add ♦ Cointreau **vg gf** 4.60

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