
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 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

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 3.25

Americano 3.40

Flat White 3.60

Cappuccino 3.60

Latte 3.60

Mocha 4.25

Chai Latte 3.95

Chocolate Chai 4.00

Hot Chocolate 3.85
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

**Breakfast Tea or
Decaf Tea** 3.00

**Clifton Tea Co.
Herbal Teas** 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**

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 **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

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.

