



## DESSERTS

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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. v 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 v GF

Add Cointreau v GF; Chambord 4.60 v GF

## DRINKS

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### 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

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### 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

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### 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

