



TIRAMISU

Layers of soft sponge soaked with espresso coffee and liqueur, filled with zabaglione cream and dusted with cocoa powder, served with fresh cream.

(£5.95)



CHEESECAKE OF THE DAY

Served with fresh cream.

(£5.95)



PROFITEROLES

Soft choux pastries filled with a superb chantilly cream, all covered with chocolate cream, served with vanilla ice cream.

(£5.95)



CREME BRULEE

Consisting of a rich custard base topped with a texturally contrasting layer of hardened caramelized sugar.

(£5.95)



CHOCOLATE FUDGE CAKE

A rich moist chocolate sponge layered with fudge and coated in a wonderfully smooth chocolate fudge icing, served with vanilla ice cream.

(£5.95)



STICKY TOFFEE PUDDING

Traditionally made sticky toffee pudding, packed with softened dates and coated with lashings of butterscotch sauce, served with vanilla ice cream.

(£5.95)



CHOCOLATE ORANGE CAKE

Squidgy orange curd sponge, filled with more pockets of zesty orange curd, coated in a dark Belgian chocolate sauce, served with vanilla ice cream.

(£5.95)



MIXED ICE CREAM

Vanilla, chocolate and strawberry.

£1.50 per Scoop

Please advise a member of staff before ordering if you are concerned about the presence of allergens in your dessert

These desserts may contain gluten, nuts or traces of nuts. Made in environment which also handles soya, sulphur dioxide, peanuts, nuts and egg.