

## DESSERTS

*Freshly Made On Site, Every Day*

### HOUSE COOKIE & ICE CREAM 8.50

Caramelised White Chocolate, Hazelnut Praline Sauce, Vanilla Ice Cream V

### FINE APPLE TART 8.50

Cinnamon Custard V

### MILK CHOCOLATE CARAMEL DELICE 8.50

Peanut Butter & Chocolate Ice Cream, Peanut Praline V

### CLEMENTINE CHEESECAKE 8.50

Winter Berry Coulis V

### RASPBERRY BAKED ALASKA 9.50

Vanilla Ice Cream, Raspberry Sauce V

### BISCOFF STICKY TOFFEE PUDDING 8.50

Salted Toffee Sauce, Salted Caramel Ice Cream VG

### VICTORS ICE CREAMS 7.75

Nothern Bloc Ice Cream: Vanilla, Strawberry, Chocolate, Vegan Salted Caramel, Vegan Peanut Butter & Chocolate or Raspberry Sorbet

## DESSERT Cocktails

### VANILLA LATTE MARTINI 12.00

Chase Vodka, Mouse Kingdom Coffee Liqueur, Monin Vanilla Syrup, Chocolate Bitters, Mascarpone, Fresh Espresso

### LEMON CHEESECAKE MARTINI 11.75

Tanqueray Flor De Sevilla Gin, St-Germain Elderflower Liqueur, Honey, Fresh Lemon Juice, Mascarpone  
*Switch to alcohol free with Tanqueray Flor De Sevilla 0% - 8.50*

## DESSERT Wines

### DOMAINE DE GRANGE NEUVE MONBAZILLAC 5.50 50ml / 48.00 Bottle

Bordeaux, France. Sweet and luscious with a great backbone of fine acidity VG

### KARDOS TOKAJI FORDITAS 7.50 50ml / 67.50 Bottle

Tokaj, Hungary. Spectacularly honeyed, rich, exotic and dangerously moreish

## HOT Drinks

ESPRESSO 3.50

DOUBLE ESPRESSO 4.20

AMERICANO 4.20

CORTADO 4.20

CAPPUCCINO 4.40

HOT CHOCOLATE 4.50

ENGLISH BREAKFAST TEA 3.50

EARLY GREY TEA 3.50

SELECTION OF SPECIALITY TEA 3.50

*Green/Peppermint/Chamomile/Fruit*

MACCHIATO 4.40

MOCHA 4.40

FLAT WHITE 4.40

CAFFÈ LATTE 4.40

(v) vegetarian (vg) vegan friendly

*A discretionary service charge will be applied to all tables. Full allergen information can be found on the reverse of this menu.*