

Dessert Menu

Desserts

BAKLAVA	5.50
SUTLAC	4.50
CREAM BRULE	5.90
CLASSIC PROFITEROL	5.50
HOMEMADE CHOCOLATE CAKE	5.45
PUNKY	4.50

Ice Cream

VANILLA	5.50
CHOCOLATE	5.50
STRAWBERRY	5.50
SORBET	5.50
Lemon, mango	

Hot Drinks

ESPRESSO	2.50
DOUBLE ESPRESSO	3.00
CAPPUCCINO	3.00
CAFFE LATTE	3.00
CAFE MOCHA	3.00
CAFE AMERICANO	3.00
CAFE MACCHIATO	3.00
TURKISH COFFEE	3.00
HOT CHOCOLATE	3.00
ENGLISH TEA	2.50
GREEN TEA	2.50
EARL GREY TEA	2.50
PEPPERMINT TEA	2.50
CHAMOMILE TEA	2.50
FRESH MINT TEA	2.50

Liquers Coffee

FLOATER COFFEE	7.00
IRISH COFFEE	7.00
BAILEYS COFFEE	7.00
FRENCH COFFEE	7.00
CALYPSO COFFEE	7.00

Desserts Wines

TOKAJI LATE HARVEST	10.50
CUVEE, SAUSKA	
Tokaj, Hungary	
Goergeusly rich yet precisely balanced this classic tokaji presents flavours of dried peach apricot and toffee all cut with zesty citrus note. There is intensity and power here, but a lightness of touch that makes it decidedly moreish	

Cognac

	25ml	50ml
HENNESY	7.00	9.00
COURVOISIER	7.00	9.00

Liquers

	50ml
LIMONCELLO	6.50
BAILEYS	7.50
TIA MARIA	6.50
COINTREAU	7.50
GRAND MARNIER	8.50

ALLERGIES & INTOLERANCE

Food allergies and intolerance: Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We can not guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.