



## DESSERTS

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### Rich Chocolate Delice 9.25

Smooth chocolate truffle, biscuit base, chocolate sauce, vanilla pod ice cream and dark chocolate soil. v

### Brûléed Miso Caramel Custard Tart 8.95

With vanilla pod ice cream and a shortbread crumb. Created by our chef Fabio of Cosy Club Bath. v

### Sicilian Lemon and Raspberry Sorbet 5.25

With fresh raspberry and lemon balm. v GF

### Dark Chocolate Mousse 6.75

Made with Belgian Callebaut dark chocolate, served with clotted cream ice cream and honeycomb. v GF

### Coconut and Lime Panna Cotta 7.95

With fresh mango, mint and a coconut biscuit crumb. v GF

### Tiramisu 7.95

Espresso and Marsala-soaked sponge, layered with whipped mascarpone cream, finished with cocoa and chocolate mocha beans. v

### Mascarpone and Madagascan Vanilla Cheesecake 8.95

Made with mascarpone from Somerset, macerated strawberries, fresh mint and white chocolate shards. v GF

## DRINKS

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### Tiramisu Martini 11.75

Vanilla vodka, cold-brew coffee, Baileys and milk chocolate with a sponge biscuit.

### Espresso Martini 12.75

Vanilla vodka, Kahlúa coffee liqueur and cold-brew coffee.

### Negroni 11.75

Tanqueray gin, Campari, Cocchi Vermouth di Torino.

### Old Fashioned 11.75

Woodford Reserve whiskey, orange bitters and a twist of orange.

### Petit Guiraud Sauternes 2020 47.95

Fresh honeyed notes of apricot, date and almond. 373ML

### Woodford Reserve 11.50 50ML

### Talisker 10 year old 13.70 50ML

### Burnt Faith 12.30 50ML

### Diplomatico Reserva Exclusiva 11.50 50ML

### Irish Coffee 8.95

Double shot of Jameson whiskey, freshly brewed espresso and cream.

### Double Espresso 3.70

### Americano 4.00

### Flat White 4.20

### Cappuccino 4.20

### Latte 4.20

### Mocha 4.75

### Chai Latte 4.50

### Chocolate Chai 4.75

### Hot Chocolate 4.50

With marshmallows.

### Extras

Extra shot 1.15

Flavoured Syrups 1.00

Oat Milk 0.60

Soya milk FREE

### Breakfast Tea or Decaf Tea 3.45

### Clifton Tea Co. Herbal Teas 3.75

