



DESSERTS

Rich Chocolate Delice 8.95

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

Brûléed Miso Caramel Custard Tart 8.75

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 6.50

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

Coconut and Lime Panna Cotta 7.75

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

Tiramisu 7.75

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

Mascarpone and Madagascan Vanilla Cheesecake 8.75

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

DRINKS

Tiramisu Martini 11.50

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

Espresso Martini 12.50

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

Negroni 11.50

Tanqueray gin, Campari, Cocchi Vermouth di Torino.

Old Fashioned 11.50

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 13.40 50ML

Burnt Faith 11.90 50ML

Diplomatico Reserva Exclusiva 11.30 50ML

Irish Coffee 8.75

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

Double Espresso 3.60

Americano 3.90

Flat White 4.10

Cappuccino 4.10

Latte 4.10

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





GLUTEN-FREE DESSERTS

GF Dark Chocolate Mousse 6.50

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

GF Sicilian Lemon and Raspberry Sorbet 5.25

With fresh raspberry and lemon balm. v

GF Coconut and Lime Panna Cotta 7.75

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

GF Mascarpone and Madagascan Vanilla Cheesecake 8.75

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

VEGAN DESSERTS

Vegan Sicilian Lemon and Raspberry Sorbet 5.25

With fresh raspberry and lemon balm. GF

Vegan Coconut and Lime Panna Cotta 7.75

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

