

HOME MADE DESSERTS

BAKLAVA 9.5

Layers of filo pastry with finely chopped pistachios, baked and soaked in sweet syrup. Served with Madagascan vanilla ice cream.

STRAWBERRY & BANANA MAGNOLIA 8.5

Silky vanilla cream layered with biscuit crumble, fresh strawberries, and ripe banana.

CHOCOLATE FONDANT 8.5

Rich molten chocolate cake with a gooey centre, served warm with vanilla ice cream.

APPLE CRUMBLE 8.5

With walnuts and sultanas. Served with custard and vanilla ice cream.

BLUEBERRY CRÈME BRÛLÉE 8.5

With a rich creamy vanilla custard, blueberries, and a crunchy caramelised topping.

CHOCOLATE TRUFFLE BROWNIE TORTE (GF) 8.5

A crisp chocolate biscuit base topped with silky Belgian chocolate truffle mousse, finished with fudgy brownie cubes and chocolate crumb.

GELATO ICE CREAM 7.5

Choose three scoops from chocolate, Madagascan vanilla, strawberry, or vegan vanilla.

COFFEE

ESPRESSO 3

LATTE 4.5

D. ESPRESSO 3.5

FLAT WHITE 4.5

TURKISH COFFEE 3.2

HOT CHOCOLATE 4.5

AMERICANO 4

MOCHA 4.7

CAPPUCCINO 4.5

IRISH COFFEE 8.9

LIQUEUR COFFEE 8.9

Jameson Irish Whisky

Baileys or Tia Maria

TEA

HERBAL TEAS 3.9

English Breakfast | Earl Grey | Peppermint
Apple Tea | Camomile | Lemon & Ginger | Green Tea

FRESH MINT TEA 4.2

TURKISH TEA 3

DESSERT WINE & PORT 75ml

DE BORTOLI SEMILLON 5.5

FINE TAWNY PORT 5.5

Please always inform your server of any allergies or intolerances before placing your order. Always ask staff about allergens before tasting dishes you have not ordered. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.