
DESSERTS

Rich Chocolate Delice 8.75
smooth chocolate mousse, biscuit base, caramel sauce, vanilla pod ice cream & chocolate shavings v

Miso Caramel Custard Tart 7.95
A recipe created by our chef Fabio, from Cosy Club Bristol

Brûléed and served with vanilla pod ice cream and shortbread crumb v

Apple Tarte 8.75
vanilla pod ice cream, salted caramel, honeycomb v
(20 mins cooking time)

Salted Caramel & Chocolate Mousse 5.50
honeycomb crunch v gf

Orange & Cointreau Crème Brûlée 6.95
mulled spiced Chantilly cream, shortbread crumb & orange zest v

Lemon & Raspberry Semifreddo 7.75
lemon & raspberry parfait with raspberry coulis, topped with raspberries v gf

Affogato 5.95
espresso, vanilla pod ice cream v gf

Add ♦ Baileys v gf ♦ Kahlúa v gf
♦ Disaronno Velvet v gf 3.80

Mango or Raspberry Sorbet v gf 4.75

Add ♦ Cointreau v gf
♦ Chambord v gf 4.70

DRINKS

Round things off properly

Woodford Reserve 50ml 11.40

Martell VSOP Medallion Cognac 25ml 6.55

Negroni 11.05

Espresso Martini 11.75

Chocolate Old Fashioned 10.95

Petit Guiraud Sauternes 2020 48.75
Dessert wine

Fresh, honeyed notes of apricot, date and almond

Hot drinks

Double Espresso 3.15

Americano 3.50

Flat White 3.70

Cappuccino 3.70

Latte 3.70

Mocha 4.10

Hot Chocolate 3.95
with marshmallows

Irish Coffee 6.05

Add

- ♦ extra shot 1.25
- ♦ flavoured syrups 1.10
- ♦ soya milk free
- ♦ oat milk 60p

Breakfast Tea or Decaf Tea 3.10

Clifton Tea Co. Herbal Teas 3.50
♦ Earl Grey ♦ Peppermint ♦ Green
♦ Lemongrass & Ginger ♦ Chamomile

Please speak to a team member before you order if you have any allergies or intolerances.

We cannot guarantee that any of our dishes are 100% allergen free.

v vegetarian | vg vegan | gf gluten free

Please scan QR code for our full allergen statement and dish information.



GLUTEN FREE DESSERTS

GF Lemon & Raspberry Semifreddo 7.75

lemon & raspberry parfait with
raspberry coulis, topped with
raspberries **vg**

GF Orange & Cointreau Crème Brûlée 6.95

mulled spiced Chantilly cream & orange zest **v**

GF Salted Caramel & Chocolate Mousse 5.50

honeycomb crunch **v**

GF Affogato 5.95

espresso, vanilla pod ice cream **v**

Add ♦ Baileys **v gf** ♦ Kahlúa **v gf**

♦ Disaronno Velvet **v gf** 3.80

GF Mango or Raspberry Sorbet **vg** 4.75

Add ♦ Cointreau **vg gf** ♦ Chambord **v gf** 4.70

VEGAN DESSERTS

Vegan Lemon &

Raspberry Semifreddo 7.75

lemon & raspberry parfait with
raspberry coulis, topped with
raspberries **gf**

Vegan Mango or raspberry

sorbet **gf** 4.75

Add ♦ Cointreau **vg gf** 4.70

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