

PUDDINGS

© Raspberry & White Chocolate Roulade £6.25

A frozen fluffy meringue rolled around cream, raspberries and white chocolate served simply with whipped cream and fruits of the forest

© Apple & Blackberry Crumble £5.95

A baked apple and blackberry fruit filling topped with a crunchy gluten free crumble served with either whipped cream, ice cream or custard



Apple & Blackberry Crumble



Lotus Bischoff Cheesecake



Tarte au Citron



Deluxe Melted Chocolate Fudge Cake



Passionfruit & Orange Cheesecake

© Crunchy Bailey Boo £6.75

3 scoops of vanilla ice cream drizzled in toffee sauce, Baileys Irish cream and Cadbury's crunchie
Have this as a sharer for £3.00 extra

© Hot Cherry Sundae £6.25

Layers of Clotted cream ice cream with a hot cherry sauce, topped with freshly whipped cream
Can be made dairy free upon request

Lotus Bischoff Cheesecake £6.95

A creamy vanilla cheesecake flecked with caramelised biscuit spread crunchy biscuit crumb served with freshly whipped cream, or ice cream

v Passionfruit & Orange Cheesecake Ω £6.75

A light vegan summer cheesecake made with an orange curd and topped with a passionfruit glaze served with dairy free ice cream and fruits of the forest

Favourites

vv What a Load of Waffles £6.25

Two warm vegan Belgian waffles topped with dairy free vanilla ice cream and either toffee, raspberry or chocolate sauce

v Grannies Caramel Apple Pie £6.25

Buttery caramel & toffee custard with Granny Smith apples, ground almond, nutmeg & cinnamon in a melt in the mouth shortbread crust with a tasty custard

Sticky Toffee Pudding £6.25

A generous portion of sticky toffee pudding made with dates and cream in a rich butterscotch sauce, served with custard, cream or ice cream

Chocolate Explosion £6.75

Layers of vanilla ice cream, mars bar, crunchie and chocolate sauce topped with freshly whipped cream and a Cadbury flake
Have this as a sharer for £3.00 extra

© Plain & Simple £5.95

Toffee, vanilla or a mix of both ice creams with a choice of chocolate, toffee or raspberry sauce
Can be made dairy free upon request with raspberry or no sauce

Ice Cream Desserts

vv=Vegan v=Vegetarian ©=Gluten Free* Ω=Dairy free*

**whilst some dishes do not directly contain allergens and ingredients unsuitable for some guests, we cannot guarantee that they are solely produced in a gluten free, dairy free or allergen free environment.*

Deluxe Desserts

Crème Brulée £6.95

A deliciously smooth custard with a torched sugar topping served simply with homemade shortbread

vv Trillionaires Tart Ω £6.95

Vegan chocolate pastry filled with a rich toffee & chocolate ganache topping served with a dairy free vanilla ice cream and chocolate sauce

Deluxe Melted Chocolate Fudge Cake £6.95

A giant mouthful of chocolate pudding between two layers of dark moist chocolate drenched cake...a chocoholics dream

Tarte au Citron £6.75

A refreshing light dessert made with a zesty lemon filling in a baked sweet pastry served simply with whipped cream and fruits of the forest



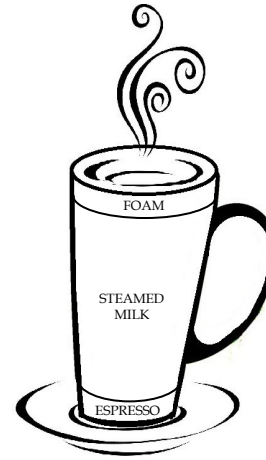
AMERICANO
£3.20*



CAPPUCCINO
£3.25*



ESPRESSO
£2.85*



LATTE
£3.25*



MOCHA
£3.40

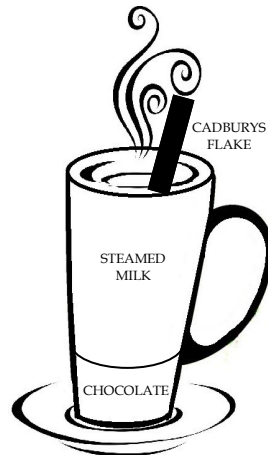


FLOATER COFFEE
£3.60

Other Coffees & Liqueurs



**HOT CHOCOLATE
DELUXE**
£3.70



HOT CHOCOLATE
£3.40



POT OF TEA
£2.60



BAILEYS LATTE
£5.50



LIQUEUR COFFEE
£5.50



*Go Large for £1 or add an extra shot for 75p