

AQUA

Desserts

Chocolate dome, hazelnut torte, salted caramel sauce, flat white ice cream - to share £10

Fig, honey and almond tarte, coconut ice cream, candied granola £6.5

Red berry crème brûlée, sugar glaze £6.5

Sticky toffee pudding, caramel sauce, vanilla ice cream £6

Lemon posset, berry compote, shortbread biscuit £6

Dark chocolate brownie, caramel pecan ice cream, honeycomb £6

PUDDING CLUB £12

Great to share with your friends

Lemon posset / Dark chocolate brownie /

Sticky toffee pudding / Red berry crème brûlée, sugar glaze

A MINIATURE DESSERT & COFFEE £6

Choose from the following:

Lemon posset / Dark chocolate brownie /

Sticky toffee pudding / Red berry crème brûlée, sugar glaze

(excluding liquor coffee)

Ice creams & sorbets: 3 scoops £7

Ice creams: Vanilla / chocolate / strawberry / caramel pecan / vegan coconut / flat white

Sorbets: Lemon / mango / blackcurrant

Chef's selection of local cheeses £9

Organic local artisan cheeses served with walnuts, fruit chutney & biscuits

Our produce is locally sourced & organic where possible - please make your server aware of any food allergies or intolerances. A discretionary service charge of 10% will be added to your bill.

Coffee & tea

*Our coffee is sourced direct from Finca Buena Vista, El Salvador.
It's a single origin coffee with notes of rum & raisin, walnut, & cocoa*

Espresso £2.4

Espresso Macchiato £2.4

Double espresso £2.8

Americano £2.6

Cappuccino £2.8

Irish coffee £5.2

Latte £2.8

Flat white £2.8

Hot chocolate £2.8

Selection of teas £2.3

Baileys iced coffee £5.2

Add a syrup to your coffee; vanilla or salted caramel - 50p extra

DESSERT COCKTAILS

all at £8.5 each

Espresso Martini
Absolut vodka, Kahlua,
espresso coffee

Salted Caramel
Espresso Martini
Salted caramel vodka,
Kahlua, espresso coffee

COGNAC

Martell VS £4
Remy Martin VSOP £5
Remy Martin XO £15

GRAPPA

Bottega Grappa Alexander Prosecco £4.5

ARMAGNAC

Janneau Armagnac £5