

~ Chef's New Dessert



SOUFFLÉ AL LIMONE

Warm lemon soufflé with a flowing heart of pure liquid lemon sauce. Light, delicate and freshly baked. [G•E•M•S]

7.50



MANGO & PASSION CHEESECAKE 9.95

Creamy tropical cheesecake layered with mango and passion fruit puree. [G•E•M•S]



RASPBERRY & WHITE CHOCOLATE CHEESECAKE 8.95

Velvety white chocolate cheesecake swirled with raspberry compote. [G•E•M•S]



BAKED LOTUS BISCOFF CHEESECAKE 6.95

Rich baked cheesecake topped with caramelised biscuit crumb. [G•M•S]



BURNT BASQUE CHEESECAKE 6.75

Caramelised top, creamy centre, lightly vanilla infused. [E•M]



TIRAMISU (ALCOHOL FREE) 6.95

Coffee soaked ladyfingers layered with mascarpone cream. [G•E•M•S]



VEGAN CHOCOLATE COCONUT TORTE 6.50

Dark cocoa sponge with coconut cream. [N•S]



HOMEMADE BAKLAVA 6.95

Sweet pastry made of layers of phyllo dough, filled with nuts and chopped pistachio, sweetened with syrup. [G•E•M•N•Se]



ICE CREAM & SORBETS 6.95

Choose three flavours: Vanilla [M] • Chocolate [M] • Strawberry [M] • Banana [M] • Blue Bubblegum [M] • Vegan Mango Sorbet • Lemon Sorbet



LATTICE APPLE PIE 6.95

Classic apple pie served warm with custard. [G•E•M]



LEMON & MASCARPONE CHEESECAKE 6.95

Crisp digestive biscuit base topped with a lemon and mascarpone cheesecake, lemon curd cream, roasted flaked almonds and a dusting of icing sugar. [G•E•M•N]

~ Coffee & Hot Drinks

ESPRESSO	2.50
MACCHIATO	2.50
CAPPUCCINO	4.00
MOCHA	4.00
MOKKA SALEP	6.50
LATTE	4.00
CHAI LATTE	6.50
AMERICANO	3.00
FLAT WHITE	4.00
TURKISH COFFEE	4.90
TURKISH TEA	3.00
ICE COFFEES	4.90



IRISH	10.00
BAILEYS	10.00
CALYPSO	10.00
CAFFE CORRETTO	10.00
HOT CHOCOLATE	6.50
BISCOFF CHOCOLATE	6.50
WHITE CHOCOLATE	6.50
FLAVOURED TEAS	3.50
Fresh Mint • Winter Tea • Green Tea • Lemon Ginger Honey Tea • Chamomile	
ENGLISH BREAKFAST TEA	3.00

FOOD ALLERGENS:

[P] Peanuts [G] Gluten [S] Soya [N] Nuts
[M] Milk [E] Eggs [Se] Sesame seeds