

DESSERT MENU

House-made sticky toffee pudding, vanilla ice cream, toffee sauce (v)	8
Affogato with house-made rosemary shortbread (v)	6
Charred pineapple, coconut sorbet (vg)	7
Classic custard tart, marinated figs, pistachio crumb	8
British cheeseboard; Cornish Yarg, Michael's Mount Somerset goat cheese, Miss Wenna Cornish Brie & Isle of Wight Blue - chutney, grapes & crackers (v)	12
Ice cream & Sorbet selection (v/vg)	(Per scoop) 2
<i>(vanilla, strawberries & cream, Belgian chocolate, salted caramel / lemon, coconut, raspberry)</i>	

HOT DRINKS

Our coffee is provided by local Bristol legends Wogan Coffee Roastery; 3rd generation, specialty, ethical and sustainable

Pots of Tea £3

Americano 3.5	Breakfast Tea / Decaf
Espresso 2.9 / Dbl 3.1	Peppermint / Fresh Mint
Latte 4	Jasmine
Cortado 3.4	Lemongrass & Ginger
Cappuccino 4.1	Earl Grey
Flat White 3.7	Green Tea
Macchiato 3.2 / Dbl 3.4	Virunga Chai
Mocha 6	Chamomile
Hot Chocolate 6	Redbush

Liqueur Coffees - £8

Choose from a wide range of spirits & liqueurs that can be added to your coffee with cream floated on top

Add... Hazelnut Syrup / Vanilla Syrup / Caramel Syrup at 50p per shot

*All coffees are available in decaf. We offer **oat** milk as a plant-based alternative.*

(v) Vegetarian (vg) Vegan. Please inform us if you have any allergies or dietary requirements. Our team can advise on any of the 14 allergens that may be present in our dishes. Some products are made off site and have been made in an environment where nuts may be present. A discretionary 12.5% service charge will be added to your bill. All tips are distributed 100% to the team

DESSERT WINE

Orange Muscat – 2022, 'Essensia' Quady, California – USA
75ml gls - 10 | 375ml btl - 48

Botrytis Semillon – 2020, 'Deen Vat 5' De Bortoli, Riverina - Australia
75ml gls - 9 | 375ml btl - 42

Sauternes – 2022, Castelnau de Suduiraut, Bordeaux – France
75ml gls - 11 | 375ml btl – 52

Demi-Sec – N.V. 'Cuvee Cherie' Nyetimber, RH20 2HH
125ml gls – 12 | 750ml btl – 65

PORT, SHERRY & AFTERS

Barros Late Bottled Vintage Port 2019
50ml gls - 7 | 750ml btl – 50

Barros 10-year-old Tawny Port
50ml gls - 8 | 750ml btl - 60

Cockburn's Fine Ruby Port
50ml gls - 6 | 750ml btl - 40

Harveys Solera Sherry 'The Bristol Cream'
50ml gls – 7 | 750ml btl – 50

Somerset Pomona 'Apple Spirit,' The Somerset Cider Brandy Company
50ml gls - 8

DESSERT COCKTAILS

Ferrero Rocher - £10
6 o'clock London Dry – Kahlua – Frangelico – Cream

Espresso Martini - £10
Black Cow Vodka – Bristol 77 Coffee & Vanilla Liqueur – Wogan Coffee – Bristol Syrup Co.

Tiramisu Martini - £11
Bristol Distillery Vanilla Vodka – Baileys – Chocolate – Amaretto – Cold brew