

*There's always room for...*

### **Dessert**

**Churros, Biscoff (Ve) & Chocolate...£6**

**White Chocolate Panna Cotta & Raspberries...£6**

**Peanut Parfait & Salted Caramel (V)...£7**

**Condensed Milk Flan P.X Sweet Wine and Pear (V)...£7**

**Vegan Brownie, Vanilla Ice Cream & Berries (Ve)...£6**

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### **Dessert Cocktails**

**Lemon Meringue Pie'tini...£10.50**

Vodka, Limoncello, Lemon Juice, Sugar Syrup, Double Cream, Licor 43

**The Edge...£10**

Bourbon, Rye, Licor 43, Disaronno, Cream, Orgeat Syrup, Xocolatl Mole Bitters

**Espresso Martini...£9**

Vanilla Vodka, Kahlua, Espresso, Pedro Ximenez, Brown Sugar Syrup

### **Liqueurs**

**Licor 43...£3.80 / £5.10**

A Spanish liqueur renowned for its unique blend of 43 secret ingredients, resulting in a fusion of vanilla, citrus and spices.

**Frangelico...£4.80**

A premium Italian hazelnut liqueur distilled from hazelnuts and infused with rich cocoa and vanilla.

**Limoncello...£3.80 / £5.10**

Crafted from sun-soaked lemons, this liqueur offers a tangy-sweet burst of citrus.

**Disaronno...£4.20 / £5.60**

An amaretto liqueur with the distinct flavour of almonds and a touch of sweetness.

**Baileys...£4.50**

An indulgent blend of aged Irish whiskey and luscious Irish dairy cream.

**Xixarito Pedro Ximenez...£7**

A sweet and luscious Pedro Ximenez sherry, boasting rich, syrupy flavours of raisin and dried fruits.

**Xixarito Manzanilla Pasada...£7**

A delicate and dry Manzanilla sherry, aged to perfection, offering a crisp and refreshing taste.

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**\*Please let our Team know about any dietary requirements and allergies.**