

# DESSERTS

## **Nut Baklava (n) (v)**

Buttered layers of filo pastry filled with chopped nuts and topped with syrup.

4.25/5.75\*

*\*with ice cream*

## **Chocolate Baklava (v)**

Buttered layers of filo pastry filled with rich chocolate sauce and topped with syrup.

4.25/5.75\*

*\*with ice cream*

## **Sutlac (vg) (gf) (n) (df)**

Almond milk vanilla rice pudding served with a rose water and strawberry compote.

4.95

## **Tahini Waffle (v)(n)**

Belgian waffle topped with a maple syrup and nutty tahini spread, oven baked and served with vanilla ice cream. *(Additional time required for cooking)*

5.95

## **Profiteroles (v)**

Choux pastry balls filled with Chantilly cream, topped with warm chocolate sauce.

4.25/5.75\*

*\*with ice cream*

## **Turkish Delight (vg) (gf) (df)**

A selection of flavoured delicate Turkish gel sweets.

3.95

## **Affogato (v)**

Vanilla ice cream served with a shot of espresso.

3.95

*Add a shot of liqueur (Baileys, Frangelico, Amaretto, Tia Maria)*

6.95

## **Luxury Italian Ice-creams and Sorbets**

*1,2 or 3 scoop 1.95/3.75/5.50*

Choose from our selection of flavours:

**Pistachio (n) - Vanilla - Mint choc chip -Strawberry (df) - Coconut (vg)(df)**

**Banana (df) - White Chocolate - Mango sorbet (vg)(df) - Passion fruit sorbet**

**All of our ice creams and sorbets are vegetarian and gluten free.**

## **Allergy advice**

**(v) = suitable for vegetarians (vg) = suitable for vegans (gf) = gluten free**

**(df) = dairy free (n) = contains nuts**

All of our dishes may contain traces of nuts and gluten. Although we identify which dishes are nut, gluten and dairy free, we use many products containing all ingredients which are prepared in the same vicinity therefore traces of these products are possible.

# BEVERAGES

<b>Espresso single/double *</b>	1.95/3.50
<b>Americano*</b>	2.25
<b>Cappuccino*</b>	2.50
<b>Latte */ Hot chocolate</b>	2.75
<b>Mocha*</b>	2.95
<b>Turkish coffee: Plain / Medium / Sweet</b>	2.25
<b>Turkish tea</b> (additional time may be required for brewing)	1.75
<b>Turkish Apple tea / Pomegranate tea</b>	1.95
<b>Fresh Mint tea / Breakfast tea</b>	1.75
<b>Herbal Tea: Green / Camomile / Peppermint / Earl Grey tea</b>	1.95
<b>Liqueur Coffee*</b>	5.50

\*Available decaffeinated +40p / Almond milk (n) available +40p

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# LIQUEURS

(served 25ml unless otherwise stated)

<b>Raki*</b>	5.25
<b>Ouzo*</b>	4.75
<b>Baileys*</b>	3.50
<b>Disaronno Amaretto / Cointreau / Tia Maria / Frangelico</b>	3.25
<b>Drambuie / Glayva / Sambucca</b>	3.50
<b>House Brandy / Martell Brandy / Remy Martin VSOP</b>	3.00/3.50/4.95
<b>Whisky: Famous Grouse/Glenmorangie 10 yr / Highland Park 12 yr</b>	3.00/4.25/4.50
<b>Ruby Port* / LBV Port*</b>	3.25/4.50

\*50ml serving