

DESSERT MENU



- CAKES --

A selection of Italian and homemade cakes

LEMON MERINGUE CHEESECAKE with raspberry compote.	£5.95
BELGIAN WAFFLE (v) - Warm Belgian waffle served with your choice of cream, maple syrup, Nutella. Or add bacon + £3.95.	£6.95
PANCAKES - Served with your choice of cream, maple syrup, Nutella. Or add bacon + £3.95.	£6.95
SELECTION OF HOME MADE COOKIES Chocolate Chip (v), Lotus Biscoff Choc Chip (v), Milk & White Choc Chip, Kinder Bueno, Smarties.	EACH £3.45
ABACO BROWNIE Abaco coffee, dark chocolate, hazelnuts and caramel pieces.	£4.95
BLACK SHEEP ALE STICKY TOFFEE PUDDING Served warm with butterscotch sauce and pouring cream. Add - ice cream &	£6.95
LEMON DRIZZLE CAKE Home made classic.	£3.95
VICTORIA SPONGE Home made classic.	£3.95
FLOWERPOT MUFFINS - Triple chocolate, blueberry or seasonal muffins.	£3.95
VEGAN / GLUTEN FREE OPTION (v) Please ask a Barista for more information on today's gluten free option.	£3.95
FRUIT & NUT GRANOLA (v)	£3.95
TARTA DE SANTIAGO (v) A traditional Spanish, soft, light almond tart lightly dusted in icing sugar to mark the cross of Cruz de Santiago which gives the cake it's name.	£3.95
HOME BAKED SCONE Why not add a pot of Bonne Maman jam - £0.90, honey - £0.90, marmalade - £0.90 or clotted cream - £1.00.	£3.95
PASTEL DE NATA Portuguese egg tart pastry dusted with cinnamon. Created before the 18th century by monks at the Jerónimos Monastery.	£2.50
Why not add nouring cream (+ £0.75) or herries (+ £2.95) to any of our cakes?	

Why not add pouring cream (+ £0.75) or berries (+ £2.95) to any of our cakes?

ITALIAN ICE CREAM BALL - Choose from Vanilla Pod, Luxury Chocolate, or Vegan Passionfruit & Mango. Please ask a Barista for more information. ABACO SUNDAE - Layers of dark chocolate hazelnut caramel brownie, vanilla cream, vanilla ice cream and chocolate sauce. CLASSIC AFFOGATO - Madagascan vanilla ice cream, Doppio Espresso Ottimo IV, Amaretti biscuit. AMALFI AFFOGATO - Madagascan vanilla ice cream, Limoncello, Biscotti, Doppio Superiore VIII Espresso, Cannoli biscuit.