DESSERTS



[V] VEGETARIAN | [GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

CHOCOLATE ORANGE CHEESECAKE

with fresh raspberries and longridge farm's vanilla ice cream

7.00

BLUEBERRY & ALMOND FRANGIPANE TART [V]

with a blueberry compôte and vanilla mascarpone 7.50

STICKY TOFFEE PUDDING [V] [GFO]

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream 6.50

VEGAN DARK CHOCOLATE & CLEMENTINE TORTE [VE] [GF]

served with vegan vanilla ice cream 7.50

—MINI— DESSERTS

ALL 4.00

WARM SALTED
CARAMEL BROWNIE [V]

CINNAMON DOUGH BALLS [V]

cinnamon & lavender coated italian fried dough balls with salted caramel sauce



DIDSBURY

LIQUID DESSERTS



ALBERT'S KINDERELLA 9.50

kinder bueno meets albert's. our kinderella in collaboration with black milk is a smooth but decadent cocktail mixed with vanilla vodka and coconut milk



PISTACHIO CREAM CUP 8.00

a clean and unique rum infused pistachio cream enhanced with a rich vanilla finish



BLACK FOREST GATEAU 8.50

a rich but fruity remake of the classic dessert, disaronno amaretto bolstered up with hazelnut, cream and blackberry liqueur, topped with whipped cream

TEA & COFFEE

TEA	2.75
traditional english, earl grey, green, camomile, peppermint, fruit teas	
AMERICANO	
ESPRESSO	2.75
DOUBLE ESPRESSO	2.75
CAPPUCCINO	3.00
FLAT WHITE	3.00
MACCHIATTO	3.00
CAFE LATTE	3.00
	3.00

LIQUEUR COFFEE

JAMESON WHISKEY	4.75
BAILEYS	4.75
TIA MARIA	4.75
AMARETTO	4.75
BRANDY	4.75

HOT CHOCOLATE

THE WORKS chocolate and steamed milk with mini marshmallows and cream	3.60
AFTER EIGHT	4.60

with crème de menthe and baileys