

DESSERTS



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

LIME & COCONUT CHEESECAKE

with mango purée, flaked coconut and
raspberry sorbet

7.00

CHOCOLATE VOLCANO [V]

warm chocolate pudding with a gooey chocolate
fondant centre served with longridge
farm's vanilla ice cream

7.50

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 ECCLES CAKE [V]

with clotted cream

CINNAMON DOUGH BALLS [V]

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

albert's

DIDSBURY

LIQUID DESSERTS



BISCOFF CARAMEL CUP 11.00

decadent and rich flavours of caramel infused milk, vanilla syrup, orange liqueur, rum with a biscoff rim - perfect after dinner treat.



BANANA BREAD MANHATTAN 10.75

a simple and elegant on a manhattan, balancing jack daniels tennessee whiskey with banana liqueur, cream soda syrup and walnut bitters



BLACK FOREST GATEAU 8.75

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 3.60

chocolate and steamed milk with mini marshmallows and cream

AFTER EIGHT 4.60

with crème de menthe and baileys