

## desserts

### **chocolate tart (nuts,gf)**

*with cashew nuts, strawberry & lime coulis 4.50*

### **cheesecake (s,l,g)**

*our famous in house cheesecake, add toppings 4.95*

### **sticky toffee pudding (g,s)**

*served with toffee sauce 4.50*

### **dessert toppings**

maple syrup, fruits of the forest, chocolate sauce, toffee sauce (s), cream (s) or vanilla ice cream (s)  
all 1.00

## **coffee** we use local supplier dear green roasters

americano (black) 2.00

cappuccino/soyaccino 2.50

latte/soya latte 2.70

espresso/macchiato 2.00

mocha/soya mocha 3.00

hot chocolate/soya 2.80

breakfast tea 1.70

herbal fruit teas

see drinks list 2.00

add hazelnut, caramel, vanilla, chai syrups

## **cocktails 5.95**

### **canary**

*lemoncello, rum, pineapple juice with basil and black pepper*

### **merry berry**

*raspberry & citrus vodka shaken with blueberries, cranberry and raspberry.*

### **elderflower fizz**

*citrus vodka mixed with fizzy apple, lime juice & elderflower cordial*

### **not so white russian**

*vanilla vodka, white choc liqueur and kahlua with soya or dairy milk*

### **salted caramel espresso**

### **martini**

*as it says!*

### **glasgow megadeath bloody**

### **mary (very hot!!)**

*our own secret recipe of many ingredients*

**plus see board for weekly one!**