

DESSERTS

Tarta de Santiago	Literally meaning 'cake of St. James', from Galicia. Delightfully rich and dense almond cake. Served with Cheshire Farm vanilla ice-cream n a v	5.50
Crema Catalana	The ubiquitous Catalan dessert. Silky smooth Catalan custard infused with orange peel and cinnamon, with a burnt sugar crust m a v	5.95
Chocolate y Churros	Straight from the streets of Barcelona. Home-made churros, sprinkled with cinnamon and sugar, with a cup of extra-thick hot chocolate, perfect for dunking! g m v	4.95
Belgian Chocolate Brownie	Glorious rich chocolatey brownie, made with the best Belgian chocolate and served with salted caramel ice-cream g m a v	6.25
Chocolate Sundae	Cheshire Farm chocolate and vanilla ice cream, chocolate drops, mini-marshmallows, chocolate sauce and cream g m a v	6.75
Sherry Raisin Sundae	Cheshire Farm vanilla ice cream, PX sherry infused raisins and crumbled turron n m a v	6.95
Ice-cream Selection	Selection of three scoops of Cheshire Farm ice cream (vanilla, chocolate, strawberry, salted caramel) g m a v or sorbets v	5.75

We have daily changing cakes specials, check out the blackboards or ask your server for details

*Food Allergies & Intolerances: Please tell your server immediately if anyone in your party has a food allergy or intolerance. We label our menus with the three most common allergens **g** Gluten **m** Milk **n** Nuts **v** Vegetarian **v** Vegan. **a** indicates that other allergens are also present.*

Please refer to our full allergen matrix sheet for details

Hot Drinks

Coffee



We import our own coffee direct from the award winning Café Saula in Barcelona, suppliers of the very best coffee beans in the whole of Spain – a beautiful coffee with a deep, strong flavour but no bitterness and a wonderful crema.

Espresso	2.25
Double Espresso	2.65
Cortado	2.55
Black Coffee	2.55
Café con leche (white coffee)	2.95 Large 3.85
Cappuccino	2.95 Large 3.85
Latte	2.95 Large 3.85
Café Bombon	2.75
Mocha	3.55
extra shot of coffee	.40
Hot Chocolate	3.65

Add marshmallows & whipped cream for £1 extra

Liqueur Coffees

Baileys coffee	5.45
Brandy coffee	5.45
Calypso coffee (Tia Maria)	5.45

Carajillo	4.25
French coffee (Cointreau)	5.45

Irish coffee	5.85
Licor 43 coffee	6.45

Tea



All of our teas come from Brew, a fabulous local company, originating in Liverpool and now based in Manchester.

English Breakfast A blend of large, hand-picked Indian Assam, and Sri Lankan Ceylon	2.25	Fruit Punch This is a big fruit tea with a blend of hibiscus, rosehip, apple, blueberry, lemongrass, orange peel and fruit oils	2.85
Earl Grey A light and fruity Ceylon tea with bergamot oil, orange peel and calendula petals	2.35	Lemon and Ginger A spicy blend of ginger pieces, apple, lemon verbena, hibiscus, rosehip, lemon peel, natural lemon oil	2.85
Moroccan Mint A blend of peppermint leaves and large, hand-rolled green tea	2.35	Chai A great Masala Chai mix of assam, cardamom, cinnamon, pepper, cloves, and ginger	2.85
Green Tea Yunnan tea leaves are smooth and with a light grassiness	2.35	Decaf Made with the CO2 method, an easy drinking black tea made with Ceylon leaves which gives a background fruitiness	2.35

Live up your coffee with a hint of liqueur. A perfect way to end a meal!