

desserts

14	mango with lime zest and lychee sorbet v a refreshing combination of lychee sorbet and mango with lime zest sorbet	£3.00
15	* tamarind and chilli pavlova v a sweet but lightly chilli spiced tamarind pavlova with a crunchy meringue base. served with a raspberry and tamarind sauce	£4.50
16	* coconut reika v three scoops of dairy coconut ice cream topped with a fresh, tangy mango sauce and toasted coconut flakes	£3.10
17	* white chocolate and ginger cheesecake v creamy white chocolate and stem ginger cheesecake on a crunchy ginger biscuit base. topped with white chocolate and served with a chilli toffee ginger sauce	£4.40
18	* chocolate fudge cake v moist chocolate fudge cake with wasabi and chocolate fudge filling. served with a dark chocolate wasabi sauce and dairy vanilla pod ice cream	£4.40
19	natural fruit ice lollies v ask your server for today's choice	£1.50

* these desserts contain dairy products and may contain traces of nuts

v dishes are suitable to vegetarians

hot drinks

	tea	£1.30
712	breakfast blend	
713	earl grey	
714	blackcurrant, ginseng and vanilla	
714	peppermint	
	coffee	decaf available
730	americano	£1.65
731	cappuccino	£1.95
732	latte	£1.95
733	espresso	£1.35
734	double espresso	£1.55
735	extra shot	.20
745	hot chocolate	£1.95