



BLUE SMOKE

ON THE BAY

DESSERTS

STICKY CHOCOLATE PUDDING <i>with Gosling's Black Seal Rum & raisin ice cream</i>	7.50	CHOCOLATE AND CAPTAIN MORGAN SPICED RUM MOUSSE <i>with caramelised bananas and sticky brioche, Madagascan vanilla ice cream</i>	7.50	HOT APPLE, SULTANA AND ALMOND STRUDEL <i>with smoked almond and maple syrup ice cream</i>	6.50
MULLED AUTUMN FRUITS <i>with chewy meringue with homemade lemon curd and fresh berries</i>	6.50	PEAR AND PECAN NUT SUNDAE <i>butterscotch sauce, caramel, honeycomb & fudge ice cream</i>	6.50	LOCALLY PRODUCED ARTISAN CHEESES <i>with artisan biscuits and homemade chutney</i>	8.50
VANILLA CHEESECAKE <i>with toffee popcorn</i>	7.50				

ICE CREAMS £2.50 PER SCOOP

a wide selection of bespoke and traditional ice creams by The Handmade Ice Cream Company made with thick double cream, whole milk and natural flavours.

GOSLINGS BLACK SEAL RUM AND RAISIN
MADAGASCAN VANILLA
SMOKED ALMOND AND MAPLE SYRUP
HONEYCOMB AND FUDGE
LIME AND LEMONGRASS
CHOCOLATE AND HAZELNUT
STRAWBERRY

SORBETS £2.50 PER SCOOP

a wide selection of bespoke and traditional sorbets by The Handmade Ice Cream Company made with pure fruit purées, light and refreshing.

DAMSON AND CARDAMOM
PLUM MIRABELLE
COCONUT
PASSION FRUIT
BLACK CHERRY AND ALMOND
WHITE PEACH AND BASIL
MANGO

HOT BEVERAGES

COFFEE		LOOSE LEAF TEA	3.50	LIQUEUR COFFEE	
ESPRESSO	3.00	<i>Try our ethically sourced loose leaf tea from Teapigs:</i>		CARIBBEAN	7.50
ESPRESSO MACCHIATO	3.50	EVERYDAY BREW		<i>Captain Morgan Spiced Rum, Amaretto and coffee topped with cream</i>	
AMERICANO	3.50	EARL GREY STRONG		AMERICAN	5.75
CAPPUCCINO	3.50	MAO FENG GREEN TEA		<i>Makers Mark Bourbon and coffee topped with cream</i>	
LATTE	3.50	JASMINE PEARLS		JAMAICAN	7.50
MOCHA	3.50	CHAMOMILE FLOWERS		<i>Appleton Rum, Tia Maria and coffee topped with cream</i>	
FLAVOURED SHOTS	0.50	PEPPERMINT LEAVES		KOFFIE VAN BRUNT	7.50
<i>Ask your barista for our range of flavours to enhance your coffee</i>		SUPER FRUIT		<i>Dark Rum, Cherry Heering Liqueur and coffee topped with cream, grated orange peel and nutmeg</i>	
HOT CHOCOLATE	3.00	LIQUORICE & MINT		BOURBON STREET	8.50
<i>Dark or white chocolate Mocha sauce</i>		LEMON & GINGER		<i>Amaretto, Bourbon Whiskey and coffee served with cream and Madagascan Vanilla Ice Cream</i>	
INDULGENT CHOCOLATE ABYSS	4.00				
<i>topped with whipped cream, marshmallows and chocolate dust</i>					

DESSERT COCKTAILS

RUM ESPRESSO MARTINI	8.00	STRAWBERRIES AND CREAM	9.50	SALTED CARAMEL MARTINI	9.50
<i>Captain Morgan Spiced Rum and coffee liqueur, sweetened and shaken with a shot of espresso</i>		<i>Gin, Strawberry Liqueur, white crème de cacao and cream shaken over ice</i>		<i>Frangelico and Lakes Salted Caramel Vodka with crème de cacao, caramel and cream</i>	