

# DESSERTS

## CHEESE PLATE / 10

*Selection of local cheeses, served with crackers & quince jelly*

## CHOCOLATE PANNA COTTA / 7

*with chocolate soil*

## LEMON BRULÉE TART / 7

*with chantilly cream*

## VEGAN RHUBARB FRANGIPANE TART / 7

*with vegan vanilla ice cream*

## SORBET & ICE CREAM / 6

*Ask about our locally produced selection (vegan options available)*

## AFFOGATO / 6

*with vanilla ice cream (vegan option available)*

Please make your server aware of any **allergies or intolerances** you may have before ordering.

## PORT & DESSERT WINE

50ML

<i>Quinta da Silveira 10 year Tawny Port (20%)</i>	7
<i>Chateau Doisy (13%) Sauternes, Bordeaux</i>	7
<i>Moscatel Vendimia Tardia Bodegas (15%) Moscat, Navarra</i>	6

## COFFEE

## TEA

<i>Espresso</i>	3	<i>Breakfast brew</i>	3.5
<i>Americano</i>	3	<i>Decaf brew</i>	3.5
<i>Cappucino</i>	3.5	<i>Earl Grey</i>	3.5
<i>Latte</i>	3.5	<i>Yunnan Green</i>	3.5
<i>Flat White</i>	3.5	<i>Lemongrass &amp; Ginger</i>	3.5
<i>Mocha</i>	4	<i>Pure peppermint</i>	3.5
<i>Hot chocolate</i>	4		
<i>Liqueur Coffee</i>	8		

*Our Suspension Espresso is sourced from Fazenda Pinhal, Brazil with a sweet consistent flavour  
All our teas are from Clifton Tea Co. using plastic-free bags*

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*Colonnade*