

Colonnade

DESSERTS

SOMETHING SWEET

HAZELNUT CHOCOLATE

TORTE (N) (NG) 7

GIANDUJA CHANTILLY

COCONUT & LEMON

TART (VG) (VE) 7

SEASONAL FRUIT COMPOTE

TIRAMI-CHOUX BUN 7

DARK RUM CARAMEL

BLOOD ORANGE

POSSET 7 (NG)

INFUSED WITH THYME

& FENNEL SEED

SORBET & ICE CREAM (VE) 6

ASK ABOUT OUR LOCALLY
PRODUCED SELECTION

AFFOGATO (VE) 6

WITH VANILLA ICE CREAM

DESSERT WINE

50ML

Quinta da Silveira 10 year

7

Tawny Port

Chateau Doisy

7

Sauternes, Bordeaux

Moscatel Vendimia

6

Tardia Bodegas

Moscat, Navarra

COFFEE & TEA

Espresso

3

Americano

3

Cappucino

3.5

Latte

3.5

Flat White

3.5

Mocha

4

Hot Chocolate

4

Liqueur Coffee

8

Clifton Tea Co.

3.5

Breakfast brew / Decaf brew /

Earl Grey / Yunnan Green /

Lemongrass & Ginger /

Pure peppermint

HOT DRINK SPECIALS

RED ESPRESSO WARMER (CAFFEINE-FREE) 3.5

Roobois espresso with steamed milk,
honey and cinnamon - **cosy & lightly sweet**

MATCHA LATTE

4

Ceremonial grade matcha with steamed milk

- **earthy & light, full of antioxidants**

Dairy alternatives available - please ask your server

(V) VEGETARIAN

(NG) NON-GLUTEN

(VE) VEGAN

(N) CONTAINS NUTS



PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING. WHILE ALL OUR DISHES ARE MADE FRESH IN-HOUSE, TRACE INGREDIENTS MAY BE PRESENT DUE TO OUR SUPPLIERS.