



Est. 1990

Desserts & Coffee Menu

Desserts

HOMEMADE TIRAMISU

Homemade Italian trifle, sponge fingers, coffee, mascarpone cheese, liqueur.

7.25

CHOCOLATE PROFITEROLES

Soft choux pastry filled with flavoured cream and soaked in mousse. Flavours vary between white chocolate and chocolate.

7.10

HOMEMADE CHOCOLATE BROWNIE

Dulce de leche brownie, served warm with ice cream & flaked chocolate. **GF**

8.05

CHEESECAKE

Please see specials board for flavour.

7.85

TOFFEE PECAN MERINGUE ROULADE

Rolled toffee meringue, filled with cream and toffee sauce. Topped with pecan nuts.

Served with Ice cream. **GF**

7.50

GELATO

3 scoops of hazelnut gelato topped with pistachio nuts.

7.85

SORBET **GF** **VE**

3 scoops of lemon sorbet

5.15

AFFOGATO

A scoop of Vanilla ice cream, topped with a shot of hot espresso. Served with a chocolate cantuccini - perfect for dipping! **GF**

4.85

TOPOLYS DESSERT SPECIAL

Please see Specials Board

8.25

GF Gluten Free **GFA** Gluten Free Available **V** Vegetarian **VE** Vegan



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Coffee

COFFEE 3.00

ESPRESSO 2.45

DOUBLE ESPRESSO 2.95

CAPPUCCINO 3.50

FLAT WHITE 3.70

MOCHA 3.75

LATTE 3.20

FLOATER 4.05

MACCHIATO 2.95

Espresso with a quick pour
of steamed milk.

HOT CHOCOLATE 3.65

Marshmallows +50p
Whipped Cream +50p.

Add a flavoured syrup for 1.00,
choice of Vanilla or Caramel

Decaf option available on all coffees.

CANNOLI

Salted Caramel  | Pistachio  - 2.60

Chocolate | Lemon - 2.00

Liqueur Coffee All - £6.15

CALYPSO

(Tia Maria)

IRISH

(Whiskey)

FRENCH

(Brandy)

ITALIAN

(Amaretto)

SEVILLE

(Cointreau)

OTHER

Sambuca, Baileys, Malibu, Rum, Drambuie





Tea Pot Of Tea - £2.75

ENGLISH
BREAKFAST

EARL GREY

PEPPERMINT

A striking fresh minty flavour
which cleanses your palate.

 Gluten Free  Gluten Free Available  Vegetarian  Vegan



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