

Est. 1990

Desserts & Coffee Menu



HOMEMADE TIRAMISU

Homemade Italian trifle, sponge fingers, coffee, mascarpone cheese, liqueur. 6.25

CHOCOLATE PROFITEROLES

Soft choux pastry filled with flavoured cream and soaked in mousse. Flavours vary between white chocolate, chocolate & pistachio. 6.50

HOMEMADE CHOCOLATE BROWNIE

Please ask a member of staff for details. Served with Ice cream. 6.85

LOTUS BISCOFF CHEESECAKE

The one and only little red biscuit. 6.85

TOFFEE PECAN MERINGUE ROULADE

Rolled toffee meringue, filled with cream and toffee sauce. Topped with pecan nuts. Served with Ice cream. 7.05

GELATO

3 scoops of hazelnut gelato topped with pistachio nuts. 5.95

SORBET @ @

3 scoops of lemon sorbet 5.15

AFFOGATO

A scoop of Vanilla ice cream, topped with a shot of hot espresso. @ 4.85

TOPOLYS DESSERT SPECIAL

Please ask a member of staff for more information. 7.25





GF Gluten Free GFA Gluten Free Available V Vegetarian VE Vegan









offee

COFFEE 2.55

ESPRESSO 2.25

CAPPUCCINO 2.85

DOUBLE ESPRESSO 2.95

LATTE 2.80

MOCHA 3.05

FLAT WHITE 3.05

FLOATER 3.55

MACCHIATO 2.60

Espresso with a quick pour

of steamed milk.

HOT CHOCOLATE 2.90

Marshmallows +50p Cream +50p.

Add a flavoured syrup for 50p, choice of

Vanilla or Salted Caramel

Decaf option available on all coffees.

CANNOLL Each £1.30

Salted Caramel @ | Pistachio @ | Chocolate | Lemon

iqueur (joffee All - £6.05

CALYPSO

(Tia Maria)

IRISH

(Whiskey)

FRENCH

(Brandy)

ITALIAN

(Amaretto)

SEVILLE

(Cointreau)

OTHER

Sambuca, Baileys, Malibu, Rum, Drambuie

Pot Of Tea - £2.75

ENGLISH BREAKFAST

EARL GREY

PEPPERMINT

A striking fresh minty flavour which cleanses your palate.



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