



Desserts

Lemon & Lime Cheesecake £6.50
Homemade with a ginger biscuit base

Chocolate Fudge Cake £6.50
Hot or cold with chocolate sauce

Sticky Toffee Pudding £7.50
Cartmel's indulgent hot pud

All of the above served with cream or ice cream

Croma's Homemade Tiramisu £6.95
Savoardi biscuits soaked in espresso and Marsala wine, layered with mascarpone, cream and garnished with grated dark chocolate

Toffee & Chocolate Sundae £6.95
Chocolate and vanilla ice creams together with cream, chocolate and toffee sauces with pieces of chocolate fudge muffin

Nutella Dough Balls £6
Sweetened baked dough balls served with warm Nutella

Ice cream £6
3 scoops of Vanilla or Chocolate or Strawberry

Vegan Ice Cream £6
2 scoops of dairy free ice cream. Ask your server for today's flavour

Lemon Sorbet (vg) £6
2 scoops – Gran Gelato sorbet

Affogato £6.50
Choose from Amaretto, Tia Maria, Frangelico, Cointreau or Bailey's liqueur, served with vanilla ice cream and fresh espresso

Non-alcoholic Amaretto syrup available.

After Dinner Drinks

Liqueur Coffee £16

Espresso coffee, liqueur of your choice, sugar and fresh cream

Choose from:

Jameson's whiskey

Martell brandy

Tia Maria

Bailey's

Frangelico

Amaretto*

*(*non-alcohol Amaretto syrup available)*

Salted Caramel Espresso Martini £10

Vanilla vodka, Tia Maria with salted caramel syrup de gomme and fresh espresso

Americano £3

Cappuccino *Double Shot* £3.50

Caffe Latte *Double Shot* £3.50

Flat White *Double Shot* £3.50

Espresso £2.25

Double Espresso £3

Macchiato £2.50

Mocha £3.50

Hot Chocolate

Regular £3.50

With marshmallows and cream £4.50

Decaffeinated coffee and soya milk also available

Tea Pigs Fine Tea £3.25

*Whole leaf teas and infusions in biodegradable tea temples:
Everyday Brew, Darjeeling, Earl Grey, Chamomile Flowers,
Fresh Mint Tea and Mao Feng Green Tea*