

Flute

SEAFOOD CAFÉ & BAR

Dessert

BURNT BASQUE CHEESECAKE	9.5	TIRAMISU	9.5
Shortbread base, vanilla		Biscotti	
TORTA CAPRESE GF	9.5	CHEESE BOARD GFA	12.5
Chocolate, almond, lemon		Bath soft, Bath blue, Wookie hole cheddar, Grapes, crackers	
ICE CREAM OR SORBET VE GF	4	CHOCOLATE & PASSION FRUIT MOUSSE VE	9.5
Handmade Artisan Ice cream & sorbets		Freese dried	
Vanilla, salted caramel, raspberry			
Mango & lemon sorbet. Price per scoop			

After Dinner Drinks

SGROPPINO	12	DANTE'S PEANUT BUTTER MARTINI	12
Lemon Sorbet, Mandarin Vodka, Trastullo Prosecco		Yellowstone Select Bourbon, Sheepdog Peanutbutter, Butterscotch, Frangelico, Cream	
CAFFEOLA	11	SWEET WINE 75ml	7.5
Aluna coconut, Mozart dark chocolate, espresso, Briottet hibiscus		Chateau Doisy Vedrines Sauternes	

Hot Drinks

FILTER COFFEE Unlimited Refills	4	HOT CHOCOLATE	4
AMERICANO	3.3	ENGLISH BREAKFAST TEA	3
LATTE	3.5	EARL GREY TEA	3
CAPPUCCINO	3.5	LEMON & GINGER TEA	3
ESPRESSO	2.5	PEPPERMINT TEA	3
FLAT WHITE	3.3	GREEN TEA	3
MOCHA	4	<i>Oat, soya, almond or coconut milk available</i>	

VE VEGAN | V VEGETARIAN | GF GLUTEN FREE | DF DAIRY FREE

GFA GLUTEN FREE AVAILABLE | DFA - DAIRY FREE AVAILABLE

Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.