



# Desserts

*menu*

## **TRIPLE CHOCOLATE PECAN BROWNIE (V) 8.95**

*vanilla ice cream, maple granola, chocolate sauce*

## **STICKY FIGGY PUDDING (V) 8.95**

*rum butterscotch, fresh figs, vanilla ice cream*

## **DARK CHOCOLATE MOUSSE (V) 8.95**

*caramelised pear, hazelnut, honeycomb*

## **LITTLE BISCOFF FILLED DOUGHNUTS (VE) 8.95**

*salted caramel sauce, vanilla ice cream*

## **BRITISH ARTISAN CHEESE (V) 12.95**

*chutney, cornichons, apples, crackers*

### **NEARLY FULL?**

|   |             |
|---|-------------|
| Three little Biscoff filled doughnuts (VE)  | <b>4.95</b> |
| Two scoops of Jersey Dairy ice creams and sorbets, with Rossini wafer curls (V) (VEO) | <b>6.00</b> |
| Affogato; vanilla ice cream – illy espresso, little biscuits (V)                      | <b>6.85</b> |
| <i>(50p from the sale of each affogato is donated to Healing Waves)</i>               |             |



*Healing Waves is a Jersey charity that enables individuals with a physical or mental disability to access the ocean in a safe way.*

## **OUR FOOD ETHOS**

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.  
We cook everything fresh on the day, only ever using the best possible ingredients.

### **Team Rewards Allergen Info**

Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.  
(v) Veggie friendly, (ve) Vegan friendly, (veo) Vegan option available - ask a team member for gluten friendly options.  
Please inform a member of our team of any allergies before placing your order.  
We cannot guarantee the total absence of allergens in our dishes.

# Barista

& more

## Coffee

|                      |      |
|----------------------|------|
| Americano            | 3.30 |
| Cappuccino           | 4.00 |
| Cafe Latte           | 4.10 |
| Flat White           | 4.00 |
| Macchiato            | 2.90 |
| Mocha                | 4.50 |
| Espresso             | 2.20 |
| Large Espresso       | 2.80 |
| Hot Chocolate        | 4.40 |
| Hot Chocolate Deluxe | 5.00 |
| Extra shot           | 0.80 |
| Flavoured syrups     | 0.50 |



## Tea

|                  |      |
|------------------|------|
| Breakfast        | 3.30 |
| Green            | 3.70 |
| Mint             | 3.70 |
| Darjeeling       | 3.70 |
| Earl Grey        | 3.70 |
| Citrus Chamomile | 3.70 |
| Nuit D'ete       | 3.70 |
| Rooibos          | 3.70 |



### Decaffeinated options available

*Elevate your coffee experience with our dairy-free options.*

*A full range of liqueur coffees are available.  
Please ask a member of our team.*

## OUR SUPPLIERS & PRODUCERS

OUR SUPPLIERS We are proud to work with some of the best suppliers, farmers and producers across Jersey and the UK, bringing British and seasonal ingredients to our kitchen.

All our meat is high welfare and sourced from the finest UK farms.

We source all our seafood sustainably from Fin & Feather and the Jersey Oyster Company.

Our long-standing relationships with the finest producers in Jersey are featured throughout our menus:  
bread from Vienna Bakery, eggs from Pottage Farm, ice cream from Jersey Dairy,  
and one of the best plant-based products on the market from Symplicity Foods.