

Desserts £7.50 each

Tiramisu (V)

Traditional Italian creamy dessert with coffee soaked Savoiardi (ladyfingers)

Churros (V)

Cinnamon- and sugar-topped fried pastry dough stick with Spanish and Portuguese origins.

Served with Chocolate or Biscoff Sauce

Crème Brulée (V,GF)

A vanilla custard base with a delicious caramelized brown sugar topping, made with Disaronno Amaretto

Sourdough Chocolate Brownie (V)

Made by the Lavender Artisan Bakery in Harborne, served warm with a scoop of Stracciatella ice cream

Hot drinks

Espresso	£2.00
Double Espresso	£2.50
Americano	£3.00
Latte	£3.50
Cappuccino	£3.50
Flat white	£3.50
Liqueur Coffee	£7.50

Torres 10, Kahlua, Frangelico, Disaronno, Jameson, Grand Marnier, Licor 43, Mozart Chocolate creme

Clipper Organic Tea selection	£3.00
Breakfast, Decafe, Green, Peppermint, Berry Burst, Earl Grey	
Hot Chocolate	£3.00

V- Vegetarian, VEG- Vegan, GF- Gluten Free

If you have an allergy please let us know and our manager will take your order personally.

Our Allergen Matrix can be obtained from the management. It shows which of the 14 legally declarable allergens are contained in every dish on our menu. Because our recipes sometimes change it is important you let us know about any allergies every time you order. Though we recommend that you check the Matrix yourself our team will always be happy to advise, particularly if your allergy is not covered. We have strict procedures in place for taking and preparing allergen orders but you should be aware that allergenic ingredients are present on our premises and those of our suppliers.

Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee any of our dishes are 100% free of allergens.

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