# theattic bar \& restaurant 

## DESSERTS

Honey and vanilla pana-cotta, almond sticks and strawberries ..... 12.5
Traditional chocolate tart, hazelnut mascarpone mousse and mint ..... 12.5
Saffron poached stuffed pears with vanilla ice cream and biscotti ..... 12.5
Sticky date pudding, cherry compote and butterscotch cream ..... 12.5
White chocolate and lemon cheesecake with peppered strawberries ..... 12.5
Trio of organic New Zealand ice cream ..... 10.5
Cheese Platter 15 (1-2 people) / 25 ( $2-3$ people)

New Zealand farm house cheeses served with water crackers and dried fruits

## SPECIAL COFFEES

Fresh espresso coffee blended with your favourite liqueur and topped with thick cream

We suggest the flavours of whiskey, rum, vanilla, coffee or hazelnut

| COFFEES | TEAS |  |  |
| :--- | :--- | :--- | :--- |
| Espresso | 4.5 | English breakfast | 4.5 |
| Long black | 4.5 | Earl Grey | 4.5 |
| Flat white | 4.5 | Camomile | 4.5 |
| Cappuccino | 4.5 | Peppermint | 4.5 |
| Mochaccino | 4.5 | Chai | 4.5 |
| Hot chocolate | 4.5 | Green | 4.5 |
| Chai latte | 4.5 | Lemon \& ginger | 4.5 |
|  |  | Apple \& blackcurrant | 4.5 |

"Only Irish coffee provides in a single glass all four essential food groups: alcohol, caffeine, sugar, and fat." Alex Levine

