

GIRAFFE

Dessert Menu



SPECTACULAR SWEET TREATS

CHOCOLATE COOKIE DOUGH (V) 4.95

Warm gooey chocolate cookie dough served with vanilla ice cream.

HOT CHOC BROWNIE (V) (GF) 5.50

With melted chocolate sauce and vanilla ice cream.

WARM APPLE CRUMBLE (V) 4.95

Served with vegan vanilla ice cream.

CHOCOLATE & HAZELNUT OR BAKED APPLE FILLED CHURROS (V)

For one **5.95** For sharing **7.95**

Spanish doughnuts, coated in cinnamon sugar, with chocolate dipping sauce.

CHURROS (V)

For one **4.95** For sharing **6.95**

Coated in cinnamon sugar, with chocolate dipping sauce.

MINI WAFFLE SANDWICHES (V) 6.95

Served with black coconut ice cream,
shaved coconut and drizzled with chocolate sauce.

SALTED CARAMEL CHEESECAKE (V) 5.50

Finished with toffee sauce and popcorn.

STICKY TOFFEE PUDDING (V) (GF) 5.50

Warm sponge sticky toffee pudding served with vanilla ice cream.

PROFITEROLES (V) 5.95

Drizzled with salted caramel and chocolate sauce.

VANILLA PANNA COTTA 6.95

Our take on lighter classic. Sprinkled with
shaved coconut and fresh strawberry.

CHOCOLATE & COCONUT TORTE (VG) 5.50

With raspberry coulis and a scoop of vegan vanilla ice cream.

ICE CREAM PARLOUR (V) 3.95

Three scoops of artisanal gelato or sorbet.

Choose from: Dulce de leche/ Salted caramel/ Speculoos/ Vanilla/
Chocolate/ Vegan Vanilla (VG)/ Mango sorbet (VG)/ Blood orange sorbet (VG).

(V) Contains no meat or fish. (VG) Contains no animal products. (GF) Gluten Free

If you have any food allergies or intolerances, please let your server know before ordering. Whilst we make every effort to control cross-contamination, our ingredients are manufactured and our dishes are prepared in environments where allergens are present. We cannot therefore guarantee that any item on our menu is allergen-free. Please check the allergen information each time you visit our restaurant as we may update our recipes. Please ask your server for details.

Please be aware that whilst the ingredients used within our vegetarian and vegan meals are suitable for these diets, the dishes are prepared and cooked in the same kitchen as the rest of the dishes on our menu and therefore we cannot guarantee that they do not contain traces of animal products.