



WATERSIDE

EST. BISTRO 2004

Served daily 12pm - 10pm

DESSERT



Crème brûlée with summer fruit compote and homemade shortbread	7
Warm seasonal fruit crumble with oaty cinnamon topping and custard or vanilla ice cream	7
Warm sticky toffee pudding with butterscotch sauce and vanilla ice cream	7
Warm chocolate croissant bread and butter pudding with vanilla ice cream	7
Warm chocolate brownie with warm chocolate sauce and vanilla ice cream (NGCI)	7
Yarde Farm ice creams and sorbets: vanilla, chocolate, coffee, honeycomb ice cream or raspberry sorbet	1 scoop 3 2 scoop 5 3 scoop 6.5
Ice cream sundae: your choice of 3 scoops with chocolate sauce, cream and chocolate flake	7
Affogato: vanilla ice cream with a shot of espresso to pour over	5
Pedrogatto: vanilla ice cream with a glass of Pedro Ximenez to pour over	7

DESSERT WINES AND PORT

50ml 4

Coteaux du Layon, Chenin Blanc, Loire, France
*From the vineyards just south of Angers, especially chosen by us.
 A wine with aromas of dry fruit and citrus.*

Pedro Ximenez, Triana, Spain
*Very dark, rich and opulently sweet with dried plum flavours and raisins on the nose.
 Try it poured over vanilla ice cream.*

Taylors Late Bottled Vintage Port

We recommend

80p

Our delicious Italian cannoli biscuits filled with chocolate and hazelnut or pistachio

JOIN OUR CREW OF WATERSIDE BISTRO REGULAR PASSENGERS We like to give our regular customers a few oar-some (ahem) treats to say thank you for visiting us often. To get them, simply ask us for a loyalty card, and you'll get points worth **10% off** hot drinks and **5% off** most other food and drinks.



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DESSERT



COFFEE, TEA AND HOT CHOCOLATE

Babyccino		1.60
	single	double
Espresso	2	2.50
	regular	large
Macchiato	2.20	2.70
Americano	2.20	2.70
Capuccino	2.60	3.20
Caffe latte	2.60	3.20
Flat white	2.80	-
Mocha	3.10	3.50
Add a flavoured syrup to any coffee: vanilla, caramel, almond, cinnamon or hazelnut		50p
Hot chocolate		3
Luxury hot chocolate with cream and marshmallows		4
Speciality and fruit teas		2.20
English breakfast and earl grey		2.20

LIQUEUR COFFEES AND DIGESTIFS

Irish coffee with whiskey		6
French coffee with brandy		
Coffee with Baileys		
Calypso coffee with Tia Maria		
Caribbean coffee with dark rum		
Bonnie Prince coffee with Drambuie		
Mexican coffee with tequila		