

**“At Haute Dolci, desserts are no longer an afterthought;
they are the destination.”**

Welcome. You’re here because you deserve to be treated. We craft edible art designed to awaken feel-good sensations, leaving you smiling inside and out. Beware: it’s common to drift into a daydream mid-spoonful —a blissful “Dolci daze” that only another taste can recreate.

Your journey begins long before you take your seat, as you’re captivated by our opulent, meticulously designed stores. Just as our pâtissiers blend their finest ingredients, we always take our sweet time designing the scenery and the stage on which they perform and in which you have the best seat in the house.

Falling in love with Haute Dolci happens twice: at first sight, and then at first bite. Once our artisanal arrow has struck, returning for more is simply irresistible. Our regulars (who call us HD for short) will tell you: this is no ordinary shop. It’s a show that awakens your imagination, charms your senses, and serenades you with decadent flavours. What we bring to your table is something more precious than anything you’ve tasted before.

**“That’s why, people make room for average desserts, but they
make time for Haute Dolci.”**

Bon Appétit!

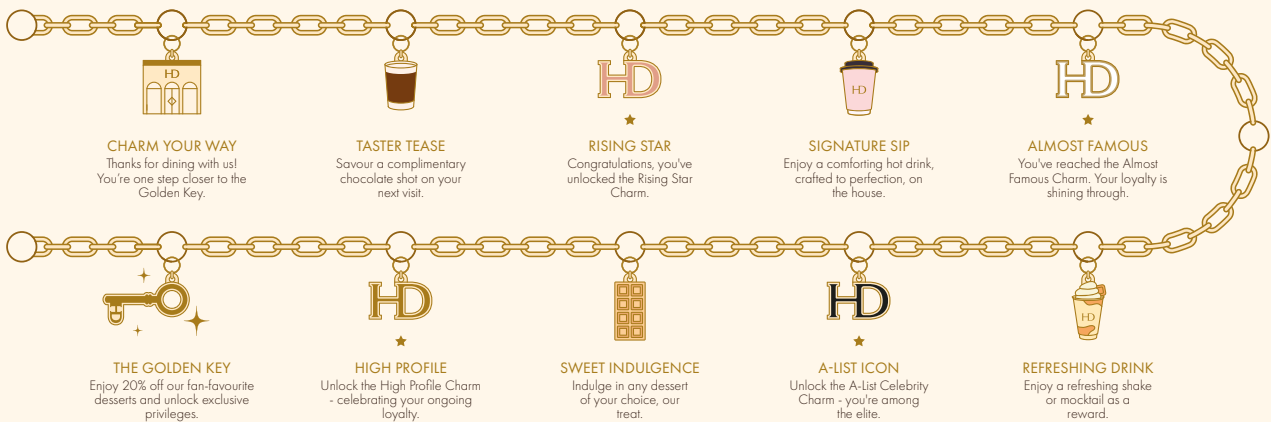


HD KEY LOYALTY

Become a member of Haute Dolci's loyalty programme and step closer to the Golden Key with every visit. Find out how to start your journey today.

STEPS TO YOUR REWARDS

Earn a charm for every visit where you spend a minimum of £10.



WHY JOIN HD KEY?

KEYHOLDER PRICES

Save on your favourite desserts and drinks with member-only pricing.

PRIORITY ACCESS

Be the first to know about new menu items, events, and special offers.

BIRTHDAY PERKS

Celebrate your special day with complimentary treats from us.

MEMBERS-ONLY EVENTS

Enjoy VIP access to tastings, cooking classes, and more.

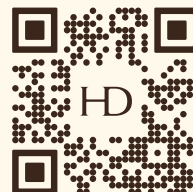
START YOUR JOURNEY TODAY!

READY TO UNLOCK THESE REWARDS?

Scan the QR code below to download the HD Key app and begin your journey of indulgence.








YOUR FIRST REWARD IS WAITING!

SCAN ME!



GOOD TO KNOW

Below are key symbols to help you navigate our menu and make the best choices based on your preferences.

	NEW TO DOLCI Discover our latest additions to the Haute Dolci menu.
	FAN FAVOURITES Our most-loved dishes, cherished by our regulars.
	VEGETARIAN Delicious options that are vegetarian friendly.
	VEGAN Plant-based delights for our vegan guests.
	GLUTEN FREE AVAILABLE Dishes that can be made gluten-free upon request.
	MAKE IT MILD For those who prefer a milder flavour profile.
	MAKE IT HOT For the adventurous who love a spicy kick.



VIEW ONLINE MENU

Scan the QR code above to view our full picture menu online.

Allergens & Dietary

Please be aware that our products may contain or come into contact with allergens, including nuts, dairy, gluten, eggs, soy, sunflower, and sesame. If you have specific dietary concerns or allergies, please inform our staff before ordering. While we strive to prevent cross-contamination, we cannot guarantee that our products are completely free from allergens.

All our products are Halal certified.

For any specific requests or concerns regarding allergens, please feel free to speak with a member of our staff for further assistance.

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EGGS SIGNATURE

Shakshuka  12.3

Tomatoes, eggs, feta, roasted peppers, onions and coriander, served with sourdough or a warm tortilla

Fav **Hash Grandeur**   11.8

Toasted brioche topped with fried eggs, hash browns, fresh salad, red chillies and hollandaise sauce.

New **Le French Toast Levantin**  11.8

Zaatar-spiced French toast with poached eggs, olive oil, tomatoes, hot honey, pickled onion and dill.

Fav **English Breakfast Royale** 14.6

Featuring sausages, fried or scrambled eggs, hash browns, tomatoes, beans, sautéed mushrooms, and beef rashers, served with your choice of bread.



BREAKFAST & BRUNCH

EGGS

New

Eggs-Quisite Omelette (V) (GF)

Fluffy cheese omelette, served with a crisp and refreshing side salad and a balsamic glaze.

10.2

Eggs au Croissant (V) 🌶️

Scrambled eggs, sweet peppers, onions, red chillies, salad and cheese in a croissant, with hollandaise sauce.

11.6

Benedict de Luxe

Poached eggs, beef rashers and salad on an English muffin, topped with rich hollandaise sauce.

11.6

New

Eggs Royale

Smoked salmon, poached egg and salad on an English muffin, topped with hollandaise sauce.

11.8

Avocat et Sourdough (V)

Poached eggs and avocado on toasted sourdough, drizzled with hollandaise and a side salad.

11.6

New

Turkish Eggs (V)

Poached eggs with aromatic chilli oil, on rustic sourdough bread with garlic infused yoghurt

12.3

New

English Végétarien (V)

Avocado, eggs, hash browns, grilled tomatoes, beans, mushrooms, and your choice of bread.

14.6

EXTRAS

Avocado (VG) (GF)

2.2

Hash Brown (V)

1.5

Mini Hash Browns (V)

1.5

Beef Sausages

2.6

Chicken Sausages

2.6

Sautéed Mushrooms (V) (GF)

1.5

Beef Rashers (GF)

2.6

Beans (VG) (GF)

2.2

Smoked Salmon (GF)

2.6

Eggs - Poached / Fried / Scrambled

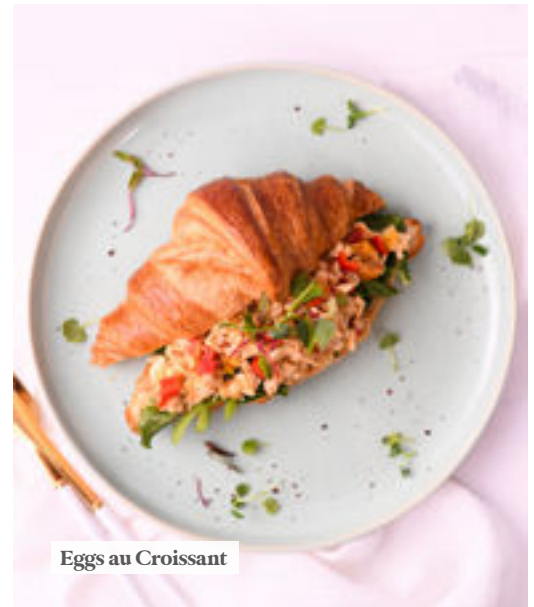
2.2

Cherry Tomatoes (VG) (GF)

1.5

Bread (V)

1.6





Végan Waffle d'Avocat

SAVOURY WAFFLES

*New***Benedict Waffle Royale**

11.6

Waffles with beef rashers, poached eggs, hollandaise, and mixed leaf salad.

*New***Waffle à la Royale**

11.8

Waffles with smoked salmon, poached eggs, hollandaise, and mixed leaf salad.

*New***Waffle d'Avocat** (V)

11.6

Waffles with smashed avocado, poached eggs, hollandaise, and mixed leaf salad.

*New***Végan Waffle d'Avocat** (VG) (GF)

11.6

Vegan waffles topped with smashed avocado and served with fresh mixed leaf salad.

*New***Full English Waffle**

14.6

Waffles with hash browns, sausages, beans, mushrooms, beef rashers, grilled tomatoes and a fried egg.

DIPS**Hollandaise** (V) (GF)

1.8

Spicy Hollandaise (V) (GF)

1.8

Red Pepper Chutney (VG) (GF)

1.8

**Benedict Waffle Royale**

SERVED TILL 2PM

VÉGAN



New
Végan Avocat 

Crispy vegan sourdough topped with smashed avocado, served with a fresh, zesty salad.

10.2

SERVED TILL 2PM

VÉGÉTARIEN



New

Sweet Potato & Feta ⌵

Smashed sweet potato on sourdough, cream cheese, mixed leaf salad, cherry tomatoes and feta cheese.

11.6

SOUPES

New

Soup of the Day Ⓟ

10.8

Our chef's daily creation, crafted with the freshest seasonal ingredients. Please ask your server for today's special.



ENTRÉES

Hummus (V)	6.8
Silky hummus with kalamata olives, drizzled in olive oil. Served with sourdough bread or tortilla and garnished with coriander and pomegranate.	
Vegan Hummus (VG)	6.8
Silky hummus with kalamata olives and vegan sourdough, drizzled with olive oil, topped with coriander and sumac.	
<i>New</i> Cheese Croquettes (V)	9.4
Cheese and potato croquettes fried to a golden crisp for a satisfying bite.	
Jalapeño Croquettes (V)	7.5
Cheddar and jalapeños encased in a crispy batter for a spicy, cheesy treat.	
<i>New</i> Nachos (V)	9.4
Nachos topped with Neapolitan tomato sauce, melted cheddar, jalapeños, and diced peppers.	
Tenders Piri-Piri (GF) 🌶️🌶️	9.4
Juicy chicken tenders marinated in peri-peri sauce, grilled to perfection.	
<i>New</i> Chicken Bruschetta	9.4
Garlic bread topped with peri chicken, cheddar cheese, dynamite sauce and fresh chives.	
<i>Fav</i> Dynamite Chicken 🌶️🌶️	9.4
Crispy fried chicken smothered in our bold and flavourful Dynamite sauce.	
Vegan Chick'n'uggets (VG)	9.4
Bite into juicy, plant-based nuggets, sprinkled with chives and paired with a lemon slice for a burst of flavour.	

DIPS 🌀

Cheese Dip (V)	1.8
Signature Dip (V) (GF)	1.8
Fiery Dip (VG) (GF)	1.8
Garlic Mayo Dip (V) (GF)	1.8
Mayo (V) (GF)	0.6
Ketchup (VG) (GF)	0.6



Cheese Croquettes

PASTA

New

Pasta all'Arrabbiata (v) 12.4

Pasta tossed in a fiery arrabbiata sauce, topped with cheese, and garnished with fresh basil leaves.

Add Chicken + £2.4

New

Macaroni & Cheese (v) 11.9

Classic mac & cheese with creamy cheddar sauce over tender macaroni.

Add Chicken + £2.4

New

Truffle Pasta (v) 14.2

Rich pasta in a luxurious truffle and rosemary sauce, finished with cheese and a touch of parsley.

Add Chicken + £2.4

New

Chicken Cremosa 13.9

Creamy pasta with tender chicken, fresh tomatoes, and cheese, beautifully garnished with basil leaves.





CHICKEN & WAFFLES

New
Chic'n Maple 🍷

12.2

Crispy American waffle with fried chicken, drizzled with maple syrup and served with mixed salad.

New
BBQ Waffle 🍷

12.2

Crispy fried chicken on a fluffy waffle, topped with sticky BBQ sauce and mixed leaf salad.

SANDOS TOASTÉS

New
Bellissimo 

Tomatoes and melted cheese on toasted bread - a comforting and delicious classic.

9.8

Fav
Marvelous Melt 

Grilled chicken, roasted peppers, onions, red pepper chutney and cheddar on toasted bread.

10.8

New
Tuna Melt

Crispy tuna mayo and melted cheese on toasted white bread - a savoury delight.

9.8

Ultimate Club

Grilled chicken, avocado, caramelised red onion chutney, and cheddar on toasted white bread.

10.8

New
Ultimate Slaw Melt

Grilled chicken, creamy coleslaw, and melted cheese on toasted white bread.

10.8



SANDOS

SANDOS CLASSIQUE

Enhance Your Bread - Make it wholemeal.



New
Egg Mayo 

Creamy egg mayo on soft multi-wheat bread - a simple, satisfying classic.

7.2



New
Chicken Crèmeux

Tender, creamy chicken on soft white bread - a smooth, satisfying classic.

7.8



Crispy Beef

BURGERS

BEEF

Fun

Crispy Beef

Angus beef patty with cheese sauce, crispy fried onions, and our signature sauce.

Add Fries + £1.7

11.9

New

Truffle Burger

Juicy Angus patty with melted cheese, sautéed mushrooms, caramelised onions, and truffle sauce.

Add Fries + £1.7

12.2

CHICKEN

The Classic Fried 🍟🍷

Crispy fried chicken patty with lettuce, tomatoes, red onions, melted cheese, and our signature sauce.

Add Fries + £1.7

11.9

New

Slaw Chick 🍟🍷

Crispy fried chicken patty with lettuce, tomato, coleslaw, cheese, and our signature sauce.

Add Fries + £1.7

11.9

VEGGIE

New

Falafel Burger (V)

Crispy falafel patty with lettuce, tomatoes, red onions, gherkins, hummus, and garlic mayo.

Add Fries + £1.7

11.9

Vegan Chick (VG)

Vegan plant-based chicken breast, with lettuce, tomatoes, vegan chipotle, vegan cheese, and red onion. In a soft vegan brioche bun.

Add Fries + £1.7

12.2

EXTRA TOPPINGS



Cheese - American (V)

1.5

Gherkins (VG)

1.5

Jalapeños (VG)

1.5

Onions - Crispy Fried / Caramelised (V)

1.5

Tomatoes (VG)

1.5

Sautéed Mushrooms (V)

1.5

EXTRA DIP/SAUCE



Cheese Dip (V)

1.8

Signature Dip (V) (GF)

1.8

Fiery Dip (VG) (GF)

1.8

Garlic Mayo Dip (V) (GF)

1.8

Dynamite Sauce (V)

1.8

Truffle Sauce (V)

2.1

Mayo (V) (GF)

0.6

Ketchup (VG) (GF)

0.6



Slaw Chick

SIDES

Fries Classiques (V) 4.4

Crispy golden fries with a satisfying crunch, topped with fresh chives.

Vegan Fries (VG) (GF) 4.4

Crispy vegan fries with a satisfying crunch. Topped with fresh chives for added flavour.

Fries au Piri (V) (GF) 4.6

Golden fries seasoned with peri salt and topped with fresh chives for a zesty kick.

*New***Fries Parmesan et Truffée** (V) 8.1

Fries infused with parmesan and truffle sauce, topped with chives. Delivering cheesy, rich flavours in every bite.

*Fav***Fries Flamme** 9.1

Fries loaded with peri chicken, cheese sauce, and fiery signature sauce, topped with spring onion.



Fries Parmesan et Truffée

SALADE

Fair

Chicken Caesar Salad

Grilled chicken atop fresh lettuce, avocado, croutons, and grated cheese with Caesar dressing.

9.1



New

Salade Amore Truffée (V) (GF)

Mixed leaf salad with truffle sauce, balsamic glaze, cherry tomatoes, and grated cheese.

8.9



New

Salade Citrus (VG) (GF)

Mixed greens, orange segments, grilled corn, and pomegranate seeds with a sweet relish.

8.9



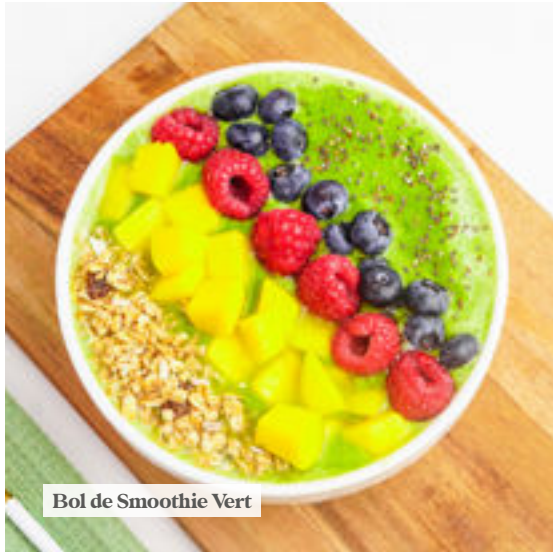


New
Bol de Fruits VG GF

6.5

A vibrant mix of fresh strawberries, raspberries, blueberries, mango, and pineapple, served in a refreshing bowl.

WELLNESS



Bol de Smoothie Vert



Bol d'Açaï



Granola di Mango et Passion



Fruits de la Forêt Granola

New

Bol de Smoothie Vert VS

10.9

A vibrant green smoothie bowl with spinach, mango, avocado, banana, mixed berries, granola, and coconut flakes, garnished with chia seeds and micro herbs.

New

Bol d'Açaï VS

10.9

Pure açai blended with mixed berries, banana, and honey, topped with coconut, almond flakes, chia seeds, and micro herbs.

Granola di Mango et Passion V

6.5

Creamy sweetened yogurt, topped with mango puree, fresh cubed mango, passion fruit seeds and nut granola.

Fruits de la Forêt Granola V

6.5

Fresh berries atop sweetened yogurt, drizzled with strawberry purée and topped with granola.

GELATOS



1 Scoop

3



2 Scoops

5.2



3 Scoops

7



Madagascar Vanilla



Heavenly Hazelnut



Vegan Vanilla



Luxurious Stracciatella



Salted Caramel



Strawberry Sorbet



Caribbean Coconut



Belgian Chocolate



Raspberry Sorbet



Strawberries & Cream



Cookies & Cream



Mango Sorbet



Bubblegum



Pistachio + £0.2



TEASERS



SHOOTERS



Belgian Choc   (V) (GF)

3.2



White Choc & Raspberry (V) (GF)

3.2






S'mores

3.2

Croissant ⌵

3.2

A timeless classic, buttery and flaky croissant, perfect on its own or with your choice of spread.

 Nutella® Spread  Strawberry Conserve  Butter

Pain au Chocolat ⌵

3.2

Rich and indulgent pain au chocolat with layers of buttery pastry and dark chocolate.

Pain aux Raisins ⌵

3.2

A delightful swirl of pastry with sweet raisins and a touch of custard.



VIENNOISERIES



New
Croissant au Lotus 

7.2

Croissant filled with a creamy Lotus® custard, drizzled with rich Lotus® sauce, and topped with crunchy Lotus® crumbs.



New
Croissant Pistache Kunafa 

7.4

Flaky croissant with pistachio kunafa, Belgian milk chocolate, and pistachio crumbs.

DESSERTS SIGNATURES



New
Cookies de Chocolat ▼

9.1

Salted mini chocolate cookies with rich Belgian milk chocolate for dipping—a bite-sized indulgence.



Fav

Chocolat et Strawberries

V GF



5.4



9.1

Fresh strawberries dipped in rich Belgian chocolate - a simple yet luxurious treat.

New

Kunafa et Strawberries

V



7.9



11.6

Crisp pistachio kunafa layered with fresh strawberries and rich Belgian chocolate - a modern indulgence.



Fav

Matilda Cake By HD ▼

16

Rich chocolate sponge cake with Belgian chocolate ganache, finished with delicate chocolate shavings.

Strawberry Matilda ▼

17.5

A moist chocolate cake topped with Belgian chocolate ganache, flake shavings and fresh strawberries.

Honeycomb Pull Me ▼

11.9

Chocolate sponge layered with chocolate ganache and vanilla gelato, topped with chocolate honeycomb.

Lotus® Pull Me ▼

11.9

Sponge cake infused with Lotus® sauce, topped with Lotus® crumbs and Madagascar vanilla.





Fav

San Sebastián

12.1

Classic Basque cheesecake with a light, creamy texture, served with your choice of drip.

 Milk Choc  White Choc  Pistachio  Lotus Biscoff®



New
Strawberry San Sebastián (v)

Basque strawberry cheesecake infused with strawberry flavour, served with Belgian chocolate.

12.5



New
Pistachio San Sebastián (v)

Basque pistachio cheesecake with a nutty flavour, served with warm pistachio sauce.

12.8





Fondue à la Dolci

27.5

Platter of waffle bites, brownie bites, marshmallows, mini cookies, and fresh fruits. Served with your choice of Dolci chocolate and topping.

 Milk Choc  White Choc  Nutella®

 Milk Choc Pearls  Roasted Hazelnuts

LES GROFFLES

Croffle au Lotus Biscoff®

12.5

Croissant-waffle hybrid with Lotus Biscoff® biscuits, Lotus Biscoff® drizzle, and salted caramel gelato.

Make It Petite

7.2

Strawberry et Chocolat Croffle

12.5

Croissant-waffle hybrid with strawberries, Belgian milk chocolate, chocolate curls, and vanilla gelato.

Make It Petite

8

Fair

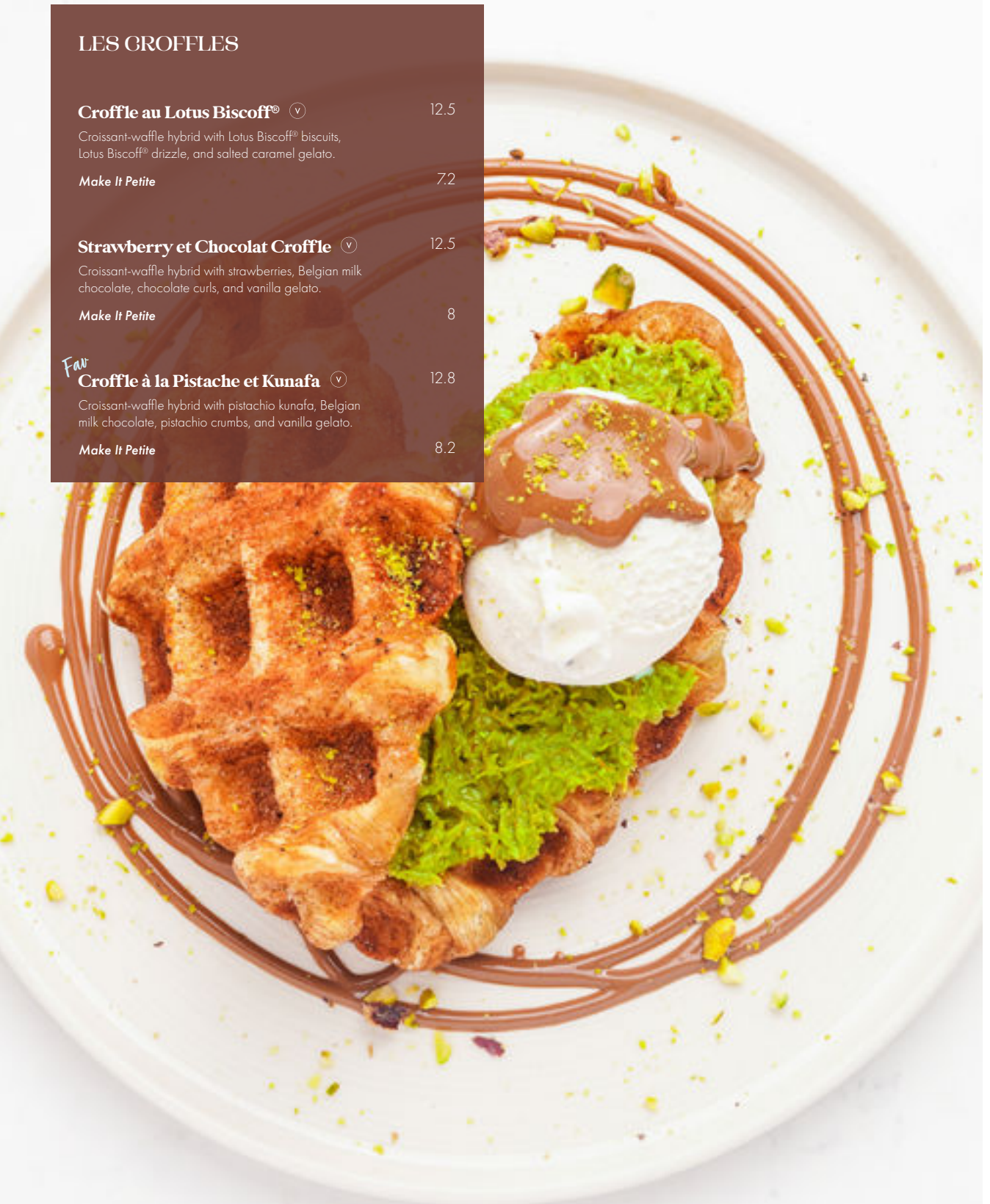
Croffle à la Pistache et Kunafa

12.8

Croissant-waffle hybrid with pistachio kunafa, Belgian milk chocolate, pistachio crumbs, and vanilla gelato.

Make It Petite

8.2



Croffle à la Pistache et Kunafa



LES FRENCH TOASTÉS

- Fav**
Toasté au Chocolat ⓧ 11.8
Cinnamon-drenched brioche layered with Belgian milk chocolate and vanilla gelato.
Make It Petite 7.2
- Toasté Lotus Biscoff®** ⓧ 11.4
Cinnamon-drenched brioche with Lotus Biscoff® sauce, crumbled Biscoff®, and salted caramel gelato.
Make It Petite 6.9
- Toasté à la Banane et Toffee** ⓧ 11.8
Cinnamon-drenched brioche with toffee sauce, pecans, caramelised bananas, and vanilla gelato.
Make It Petite 7.2
- Berries et Crème Toasté** ⓧ 11.8
Cinnamon-drenched brioche topped with mixed berries, granola, berry compote, and pouring cream.
Make It Petite 7.2

DESSERTS

COOKIE DOUGH

Fav

Belgian Cookie Dough (V) 10.4

Goey choc chip cookie dough with Madagascan vanilla gelato and Belgian milk or white chocolate.

🍫 Milk Chocolate 🍫 White Chocolate

New

Obsession Cookie Dough (V) 11.9

White chocolate chip cookie dough topped with raspberries, Belgian white chocolate, and coconut gelato.

Ferrero® Cookie Dough (V) 11.9

Nutty cookie dough with warm Nutella®, topped with hazelnut gelato and Ferrero Rocher® chocolates.

PANCAKES

Fav

Pistachio Pancake (V) 12.5

Fluffy pancakes with crushed pistachios, fresh raspberries, pistachio sauce, and vanilla gelato.



Pistachio Pancake

WAFFLES

The Must (V) 11.4

Fluffy waffle with golden maple syrup and Madagascan vanilla gelato.

Make It Petite 6.9

Chocoholic (V) 11.8

Golden waffle topped with Belgian milk chocolate, stracciatella gelato, and chocolate shavings.

Make It Petite 7.2

Fav

An Offer She Can't Refuse (V) 12.5

Fluffy waffle with scarlet strawberries, Belgian milk chocolate, and Madagascan vanilla gelato.

Make It Petite 8

An Offer He Can't Refuse (V) 12.5

Golden waffle with Belgian white chocolate, fresh strawberries, and Caribbean coconut gelato.

Make It Petite 8

VEGAN WAFFLES

Vegan The Must (VG) (GF) 11.8

Indulge in a warm vegan waffle topped with sweet maple syrup and creamy vegan vanilla gelato.

Make It Petite 7.2

Vegan Chocoholic (VG) (GF) 12.5

Vegan waffle smothered in rich vegan Belgian milk chocolate and topped with velvety vegan vanilla gelato.

Make It Petite 8

Vegan An Offer She Can't Refuse (VG) (GF) 12.8

Vegan waffle, fresh strawberries, vegan milk chocolate, vegan vanilla gelato, and a chocolate strawberry.

Make It Petite 8

DESSERTS CLASSIQUES

SUNDAES

Tropical Paradise (V) 10.2
Vanilla gelato, mixed berries, mango, passion fruit.
Drizzled with Belgian milk choc and strawberry drip.

Fav
Ferrero® Special (V) 10.2
Hazelnut and Belgian chocolate gelato, cone pieces,
roasted hazelnuts, Nutella® drip and Ferrero Rocher®.

Berry Refresher (VG) (GF) 9.8
Raspberry and strawberry sorbet, mixed berries, a zingy
strawberry drip, and crispy cone pieces.

GRÊPES

Crêpe Citron Classique (V) 10.4
Lacy crêpe topped with fresh lemon, sugar, and a scoop
of Madagascan vanilla gelato.

Crêpe au Nutella® (V) 10.4
Golden crêpe drizzled with Nutella®, roasted nuts, and
served with hazelnut gelato.



DESSERTS CLASSIQUES

Apple Crumble (V) 11.9
Warm apple crumble with a crispy, buttery topping,
served with custard or vanilla gelato.



Vegan Apple Crumble (VG) 12
Warm and comforting apple crumble served with a
scoop of creamy vegan vanilla ice cream.

Brownie Fudge au Chocolat (V) 10.8
A rich, fudgy brownie with vanilla ice cream or custard
for a truly indulgent treat.



Honey Gâteau



New
Honey Gâteau ▼

9.8

Honey-infused sponge cake with delicate layers of sweet, fragrant indulgence.

New
Carrot Cake ▼

9.8

Nutty and creamy carrot cake that's as beautiful as it is delicious.

PÂTISSERIES

CHEESECAKES

Vanilla (V) 9.8

Rich vanilla cheesecake with crumbled biscuit base, topped with fresh berries for a burst of flavour.

Strawberry (V) 9.8

Classic cheesecake with a biscuit base, laced with strawberry glaze and topped with fresh strawberries.

Lotus Biscoff® (V) 9.8

A luxurious cheesecake infused with Lotus Biscoff® on a biscuit base, topped with Lotus Biscoff® crumbs.

Ferrero® (V) 9.8

Nutella® cheesecake swirled with Ferrero®, on a biscuit base, topped with crushed nuts.



Ferrero®

MILK CAKES

Fav **Vanilla Tres Leches** (V) 10.6

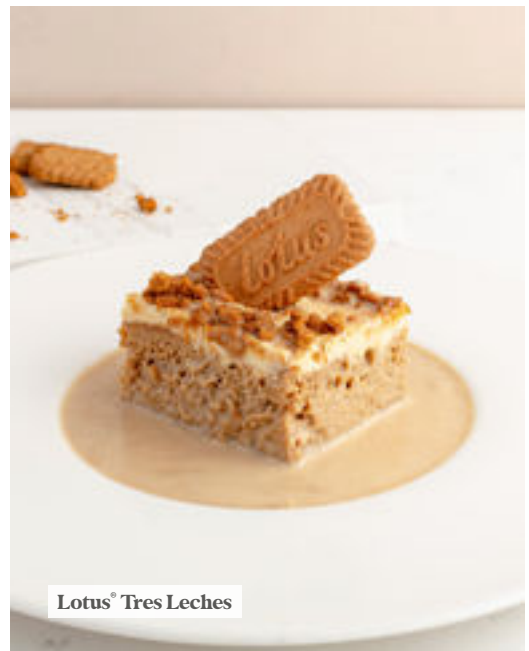
Vanilla sponge soaked in vanilla milk, topped with vanilla cream and fresh berries.

Lotus® Tres Leches (V) 10.8

Sponge soaked in Lotus Biscoff® milk, topped with Biscoff® crumbs and a Lotus® biscuit.

Nutella® Tres Leches (V) 10.8

Sponge soaked in hazelnut milk, topped with Nutella®. With a raspberry and mint leaf garnish.



Lotus® Tres Leches

CHOCOLAT

Fav **Cheat Day** (V) 12.5

Chocolate fudge cake with white chocolate layers, chocolate ganache, stracciatella gelato and a chocolate fudge drip.

DOLCI

made by you

BASE IS A MUST!



Waffle



5.4



Vegan/GF Waffle



6.5



Croffle



5.4



Crêpe



5.4



Pancakes



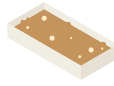
5.4



Milk Cookie Dough



5.4



White Cookie Dough



5.4



French Toast



5.4

DOLCI DRIP, ABSOLUTELY!



Belgian Milk Choc Drip



2.4



Nutella® Drip



2.4



Belgian White Choc Drip



2.4



Maple Drip



2.2



Vegan Milk Choc Drip



2.9



Toffee Fudge Drip



2.4



Choc Fudge Drip



2.4



Lotus Biscoff® Drip



2.4



Pistachio Drip



2.6



Mango Drip



2.2



Strawberry Drip



2.2

TOPPINGS, WITHOUT A DOUBT!

				
Milk Choc Curls	White Choc Curls	Oreo Crumbs®	Lotus Biscoff® Crumbs	Roasted Hazelnuts
(V) (GF)	(V) (GF)	(V)	(V)	(VG) (GF)
2.2	2.2	2.2	2.2	2.2
				
Marshmallows	Milk Choc Pearls	Ferrero®	Pistachio Kunafa	
	(V)	(V)	(V)	
2.2	2.4	2.6	3	
				
Raspberries	Blueberries	Mangos	Strawberries	Bananas
(VG) (GF)	(VG) (GF)	(VG) (GF)	(VG) (GF)	(VG) (GF)
2.6	2.6	2.6	2.6	2.6

GELATO, YES PLEASE!

				
Madagascar Vanilla	Belgian Chocolate	Caribbean Coconut	Strawberries & Cream	Bubblegum
(V) (GF)	(V) (GF)	(V) (GF)	(V) (GF)	(V) (GF)
2.6	2.6	2.6	2.6	2.6
				
Heavenly Hazelnut	Salted Caramel	Luxurious Stracciatella	Cookies & Cream	Pistachio
(V) (GF)	(V) (GF)	(V) (GF)	(V)	(V) (GF)
2.6	2.6	2.6	2.6	2.9
				
Vegan Vanilla	Strawberry	Raspberry	Mango	
(VG) (GF)	(VG) (GF)	(VG) (GF)	(VG) (GF)	
2.6	2.6	2.6	2.6	



Café de Vanille (V) (GF)

8.3

A smooth blend of vanilla and rich coffee, finished with a cloud of whipped cream for a decadent touch.

Make It Vegan

8.7



Strawberrilicious (V) (GF)

8.3

Fresh strawberries and strawberry gelato, balanced with creamy vanilla and a swirl of whipped cream.

Make It Vegan

8.8



Mango Paradiso (V) (GF)

A tropical fusion of ripe mango and creamy vanilla, crowned with a light swirl of whipped cream.

Make It Vegan

8.3

8.8



Candy Shake (V) (GF)

Take a trip down memory lane - with creamy vanilla, milk and cotton candy flavouring.

8.3



Fav
Ferrero® Fantasia (V)

8.3

A rich fusion of hazelnut and chocolate, finished with a smooth layer of whipped cream.



Oreó® Biscotto (V)

8.3

Cookies and cream meet in a blend of rich Oreó® flavours, topped with a swirl of whipped cream.



Fav

Lotus Biscoff® Crèmeux 

The signature Lotus® biscuit flavour paired with creamy sweetness, finished with whipped cream.

8.3



Pistache Velouté  

Nutty pistachio richness with a hint of coconut, topped with a smooth swirl of whipped cream.

8.7



Caramel Frappé (V) (GF)

Smooth coffee blended with caramel syrup and milk, topped with whipped cream and drizzled with caramel sauce.

7

CAFÉ CIOCCOLATO

Café au Nutella® Ⓟ

5.9

Nutella® and fresh coffee, poured over hazelnut gelato, topped with whipped cream and a sprinkle of nuts.

Café au Toffee Ⓟ

5.9

Sweet toffee blended with vanilla gelato and coffee, topped with whipped cream for a sticky, sweet treat.





Mango Tropicque



LE MOGKTAIL

Bleu Lagoon (VG) (GF)

Plump lychee fruit and lime syrup, mixed with sparkling lemonade for the perfect balance of sweetness.

Fruit de la Forest (VG) (GF)

Lime, raspberries, strawberries, and blueberries come together in this fruity delight with a touch of fresh mint.

Mint & Limone (VG) (GF)

Zesty lime and fresh mint mixed with sparkling lemonade and crushed ice, for a refreshingly cool treat.

Guava de la Passione (VG) (GF)

Exotic guava and passion fruit, crushed with lime and ice, creating a tropical sip you won't want to miss.

Mango Tropicque (VG) (GF)

Zesty lime, mango and passion fruit syrup, fresh mint and lemonade, for a refreshing tropical escape.

Piña Colada (V) (GF)

Sweet pineapple and creamy coconut milk, delivering a tropical paradise in every refreshing sip.

Mint Berry (VG) (GF)

Strawberry sorbet, fresh mint, and crushed ice, brought together with sparkling lemonade and fresh berries.

Mango Passione (VG) (GF)

Mango sorbet and passion fruit flavour blended with fizzy lemonade for the perfect summertime refreshment.

LEMONADES

6.6

Mint Limonade (VG) (GF)

Fresh mint leaves and tangy lemon juice come together for a perfectly refreshing thirst-quencher.

Make It Fizzy + £1

7.2

Fav

Pink Limonade (VG) (GF)

Vibrant pink lemonade made with fresh lemons and infused with raspberry essence for a refreshing sip.

Make It Fizzy + £1

7.2

SOFT DRINKS

7.2

Coca Cola® (VG) (GF)

3.4

Diet Coke® (VG) (GF)

3.4

Fanta® (VG) (GF)

3.4

Sprite® (VG) (GF)

3.4

Fresh Orange Juice (VG) (GF)

4.2

7.2

Dolci Acqua - Still/Sparkling (VG) (GF)

2.4

Milk - Hot/Cold (V) (GF)

2.4

7.2



Mint Limonade

COFFEE

COFFEE

Espresso (VG) (GF) 2.9

Strong, bold coffee in a shot.

Americano (VG) (GF) 3.4

Strong, bold coffee with hot water.

New **Cortado** (V) (GF) 3.4

Espresso with equal steamed milk.

New **Macchiato** (V) (GF) 3.4

Espresso with milk foam.

Flat White (V) (GF) 4.2

Smooth, creamy espresso with steamed milk.

Café Latte (V) (GF) 4.2

Smooth, creamy espresso with steamed milk.

Cappuccino (V) (GF) 4

Rich, frothy espresso with steamed milk and cream.

Belgian Mocha (V) (GF) 5.5

Belgian chocolate espresso blended with steamed milk.



SPECIALITY COFFEE

Fair **Latte Spanish** (V) (GF) 4.8

Bold espresso meets sweet, condensed milk, creating a rich and creamy delight.

Make It Iced + £0.3

New **Latte Tiramisu** (V) 6.4

A decadent blend of coffee, chocolate, and fudge, finished with a touch of tiramisu biscuit.

Make It Iced + £0.3

Latte Saphir Bleu (V) (GF) 4.8

A vibrant, aqua blue latte with notes of honey and maple, balanced by smooth, creamy milk.

Latte Caramel (V) (GF) 4.5

Sweet caramel syrup blended with fresh coffee and milk.

Make It Iced + £0.3

Latte Vanille (V) (GF) 4.5

Vanilla syrup mixed with rich brewed coffee and milk.

Make It Iced + £0.3

Latte Cinnamon (V) (GF) 4.5

Subtle cinnamon and vanilla notes blend with fresh coffee and milk for a cosy treat.

Make It Iced + £0.3

New **Latte Pistachio** (V) (GF) 7.2

Bold espresso, sweet condensed milk, and pistachio blend into a creamy, nutty delight.

Make It Iced + £0.3

New **Arabiya Coffee** (VG) (GF) 8.7

A rich brewed coffee infused with cardamom.

TEA & CHAI

TEA

English Breakfast (V) (GF) 3.4

A premium blend of black teas with a smooth caramel undertone, perfect for an all-day classic brew.

Make It A Teapot + £1.5

Earl Grey (VG) (GF) 3.6

A refined blend of Ceylon leaves and fragrant bergamot oil, offering a timeless tea experience.

Make It A Teapot + £1.5

New Peppermint (VG) (GF) 3.6

Highly aromatic and refreshing, this single-origin peppermint infusion is the perfect after-dinner tea.

Make It A Teapot + £1.5

New Chamomile Tea (VG) (GF) 3.6

A soothing caffeine-free infusion of golden blossoms, known for its calming and relaxing properties.

Make It A Teapot + £1.5

Jasmine Green Tea (VG) (GF) 3.6

An aromatic Chinese green tea with delicate jasmine notes, conveniently served in biodegradable teabags.

Make It A Teapot + £1.5

New Mango Mocktail Tea (VG) (GF) 4

A tropical fruit infusion with vibrant mango notes.

Iced/Hot.

Make It A Teapot + £1.5

CHAI

Chai Vanille (V) (GF) 4.6

A comforting blend of black tea, ginger, cinnamon, and vanilla, perfectly balanced with your choice of milk.

Make It A Teapot + £1.5

Chai Spice (V) (GF) 4.6

An authentic mix of black tea, ginger, and cinnamon. Perfectly crafted with less sugar and your choice of milk.

Make It A Teapot + £1.5

New Indiano Masala Chai (V) (GF) 4.6

A spiced tea infused with aromatic spices, a touch of mint, and sweetened with rich condensed milk

Make It A Teapot + £1.5



Soya Milk / Oat Milk 0.5



Syrup - Caramel, Vanilla, Cinnamon, Hazelnut 1.3



Espresso Shot 2.9



Whipped Cream 1.3



Marshmallows 2.2



SIGNATURE HOT CHOCOLATE

Fair

Belgian Hot Chocolate (V) (GF)

5.3

Belgian chocolate melted into steamed milk. With a smooth, velvety texture and a deep, chocolately flavour.

New

Chocolat Viennois (V) (GF)

8.3

Rich cinnamon-spiced hot chocolate served with a side of whipped cream, a decadent and comforting treat.

HD