

Desserts

Cocktails £9.50

Espressotini

Vodka, Kahlua and a shot of espresso

Strawberry Fields

Vodka, Crème de Fraise and Fresh Strawberries

Grasshopper

Crème de Menthe, Crème de Cacao and Cream

Chocotini

Vodka, Crème de Cacao and Real Chocolate

Orange Marmalade

Disaronno, Grand Marnier, Galliano and Orange Juice

Angel's Delight

Gin, Cointreau, Cream and Grenadine Syrup

Mud-Slide

Vodka, Kahlua, Baileys and Cream

Banana Split

Vodka, Crème de Banana and Crème de Cacao

Wine

Dessert Chenin Blanc £21.50

Monsoon Valley (Thailand) Per glass (175ml): £6.50

It has a real floral, grapey nose, feeling quite elegant. A perfumed aromatic desert wine made from late picked Muscatgrapes grown in the shadow of the French Pyrenees, which is fragrant with hints of honey and raisins and wonderfully balanced.

Traditional Indian Desserts

Chocolate Samosa



£6.90

Freshly made in-house; filo pastry filled with smooth milk chocolate. Served warm with a scoop of vanilla ice cream

Coconut Samosa



£6.90

Freshly made in-house; filo pastry filled with sweet decadent coconut flakes and raisins. Served warm with a scoop of vanilla ice cream

Mango Shrikhand



£4.90

Freshly made in-house; mangoes blended with rich yoghurt, condensed milk, saffron and cardamom. Garnished with pomegranate seeds and served with a diced mango salad

Ice Creams

Gelato Ice Creams

£5.90

Premium creamed gelato ice cream

Vanilla



Strawberry



Chocolate



Caramelita



Pistachio



Sorbets

£5.90

Premium sorbets

Passion fruit & mango



Raspberry



Classic Desserts

**Sicilian lemon
meringue pavlova
cheesecake**     **£5.90**

Digestive biscuit base with lemon and vanilla cheesecake, topped with lemon curd and finished with golden meringue pieces

**Salted caramel
brulee cheesecake**     **£6.50**

Biscuit base topped with layers of caramel and cream cheese and switlled with more caramel

**Fresh cream filled
profiteroles**    **£6.50**

Chocolate sauce
may contain **Soya**

Choux pastry filled with fresh cream and topped with chocolate sauce

**Handmade
gluten-free
chocolate cake**   **£6.50**

Rich chocolate cake with a fudgy chocolate coating – Served warm with a scoop of vanilla ice cream

**Celebration
dessert**    **£10.90**

Fruits of the forest cheesecake, surrounded with mixed ice creams. (Not suitable for Vegetarians).

Coffees

Espresso	£2.10
An intense, strong shot of coffee	
Americano	£2.30
A mixture of espresso shots and hot water	
Cappuccino	£2.90
Espresso with steamed frothy milk and chocolate dusting	
Caffé Latte	£3.30
A shot of espresso with fresh steamed milk	
Caffé Mocha	£3.30
Espresso mixed with hot chocolate and steamed frothy milk	
Shampan Hot Chocolate	£3.30
Shampan signature hot chocolate	
Floater Coffee	£3.90
Coffee with a layer of floating cream	
Liquor Coffee	£5.50
Coffee with a liquor of your choosing and a layer of floating cream	

Flavoured Syrups

Monin Syrups	£0.50
Choose to have a dash of flavoured syrup added to your coffee; Almond, Amaretto, Caramel, Chocolate, Cinnamon, Hazelnut, Honey or Toffee Nut	

Teas

Chai Tea	£3.50
Traditional Spiced Indian Tea	
Earl Grey	£2.90
Scented with bergamot flavours	
Assam	£2.90
An invigorating amber coloured tea with a full-bodied taste	
Peppermint Tea	£2.90
Tea with a cool aroma of peppermint	
Chamomile Tea	£2.90
A soothing blend of fragrant flowers	
Flowering Jasmine	£3.90
Glass of flowering scented tea	

All prices are inclusive of 20% VAT. For your convenience, a discretionary service charge of 12.5% will be applied to your bill