

• DESSERTS •

ALL OUR DESSERTS ARE HOMEMADE

BAKLAVA (N) (D) (G)	8
An iconic traditional dessert made from layers of filo pastry & chopped nuts. Served with ice cream	
STRAWBERRY CHEESECAKE (D) (G)	8
Crunchy biscuit base, strawberry cream cheese filling topped with fresh strawberry	
CHOCOLATE CHEESECAKE (D) (G)	8
Crunchy biscuit base, chocolate cream cheese filling topped with chocolate ganache	
STICKY TOFFEE PUDDING (D) (G)	8
Served warm toffee sauce and scoop of vanilla	
CHOCOLATE BROWNIE (D) (G)	8
Belgian chocolate brownie served with ice cream	
CRÈME BRÛLÉE (D)	8
Break into the crunchy caramelised top to discover a smooth rich custard inside	
TIRAMISU (D) (G) (A)	8
A moist chocolate sponge soaked in classic coffee and layered with mascarpone cream	

• DESSERT WINE & PORT •

	125ml Glass	50cl Bottle
MONBAZILLAC DOMAINE LE GRANGE WHITE, France	8	40
A fabulous dessert wine, sweet and luscious with a clean finish, with flavours of marmalade, nectarine, honey and toffee with a twist of orange zest		
DOMAINE FIUMICICOLI MUSCATEDDU RED, France	10	50
An exciting sweet red wine from the fragrant Muscateddu grape (related to the red Sciacarello of Corsica)		
PORT, Portugal	10	50
A fresh and delicate aroma, reminiscent of spices and dry fruit, acquired during oak ageing. In the mouth this is an elegant wine that shows a fine balance between structure and sweetness, providing it with an attractive, long finish		

• COGNAC •

COURVOISER	9
MARTELL	9.5
REMY MARTIN VSOP	10
HENNESSY	10
CHÂTEAU BEAULON 7YRS	15
TESSERON LOT NO.9	17
REMY MARTIN XO	27
HENNESSY XO	30

• ICE CREAM •

PUNKY (D)	6
Vanilla ice cream in a penguin shape toy	
SORBET (LEMON / ORANGE) (C)	6
100% natural lemon sorbet made with freshly squeezed Sicilian lemons	
ICE CREAM COCKTAIL (D)	6
Chocolate, Vanilla and Strawberry flavours served with special sauces	
FERRERO ROCHER (D) (N)	7
World famous rich Ferrero Rocher ice cream combined with thick chocolate sauce topped with a Ferrero Rocher	
MIDNIGHT MINT (D) (N*)	7
Luxurious creamy mint flavoured ice cream in pot, topped with chocolate curls	
COCONUT SUPREME (D) (C)	7
Cool & delicious coconut ice cream packed into real half coconut shell	
CADBURY'S FLAKE (D)	7
Elegant glass filled with dairy ice cream layered with thick Cadbury chocolate	
LIMONCELLO ICE CREAM (D)	7
Traditional Italian lemon gelato with swirls of limoncello sauce	

• LIQUEURS COFFEE •

FLOATER COFFEE Coffee with double cream	6
IRISH COFFEE Coffee with Irish whiskey	7.5
BAILEYS COFFEE Coffee with Baileys Irish Cream	7.5
FRENCH COFFEE Coffee with brandy	7.5
CALYPSO COFFEE Coffee with dark rum and Tia Maria	7.5
ITALIAN COFFEE Coffee with Amerotto	7.5
CHOCOLATE MARTINI	12
S.C. ESPRESSO MARTINI	12
WHITE RUSSIAN	12

• HOT DRINKS •

ESPRESSO	2.9	HOT CHOCOLATE	4.25
DOUBLE ESPRESSO	3.9	ENGLISH TEA	3.5
CAPPUCCINO	4.25	EARL GREY TEA	3.5
CAFE LATTE	4.25	GREEN TEA	3.5
CAFE MOCHA	4.25	PEPPERMINT TEA	3.5
AMERICANO	3.9	HERBAL TEA	3.5
MACCHIATO	3.9	FRESH MINT TEA	3.5
TURKISH COFFEE	3.5		

G=Gluten, D=Dairy, N=Tree Nuts, C=Citrus Fruits, A=Alcohol, N*=Trace Nuts Risk

SPARK
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Follow us on Instagram
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FOOD ALLERGIES & INTOLERANCES:

Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

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DESSERTS MENU