



DESSERTS

- CARAMELISED MANGO CAKE** **G** 5.95
Warm and rich, served with vanilla ice cream.
- MELTING HEART CHOCOLATE DESSERT** 5.95
Sometimes only chocolate can hit the spot! Served warm, with a molten chocolate core and a scoop of vanilla ice-cream.
- PROSECCO AND MUDDLED BERRY CHEESECAKE** 5.95
Light, fruity flavours with a lovely buttery biscuit base.
- COCONUT PUDDING WITH BERRY COMPOTE** 5.95
Perfect way to round off a meal, this coconut pudding is light with a subtle flavour, floating in a dreamy sea of coconut milk with tart berry compote.
- SWEET HEAVENS ABOVE TRIO** **G N** 8.50
Why limit yourself when you can have it all? Salted Caramel Soufflé, Mini Melting Heart Chocolate Dessert and Pineapple & Coconut Finger. Good for sharing.

ICE CREAM & SORBET

- JASMINE & TOASTED RICE ICE CREAM** 4.95
You simply have to try this. It came out even better than we imagined! Incredible flavour and texture.
- BLACK SESAME ICE CREAM** 4.95
Unique to Giggling Squid, the flavour is subtle but exquisite.
- PINEAPPLE, COCONUT & MEKHONG SORBET** 4.95
The ice-cream version of a Thai Pina Colada with a dash of Mekhong (a favourite Thai spirit - bit like a whisky and rum combined!)
- LYCHEE YOGHURT ICE CREAM** 4.95
Delicate, fresh and light. Lovely.



G CONTAINS GLUTEN
N CONTAINS PEANUTS OR NUTS



LIQUEUR COFFEE

IRISH COFFEE	5.95
BAILEYS COFFEE	5.95
BRANDY COFFEE	5.95
CALYPSO COFFEE	5.95

DIGESTIFS

	25ML
DISARONNO AMARETTO	3.50
SAMBUCA	3.50
MARTELL ***VS COGNAC	4.50
KWAI FEH LYCHEE LIQUEUR	3.50
FAIR GOJI BERRY LIQUEUR	3.50
FAIR ACAI LIQUEUR	3.50
BAILEYS	(50ml) 5.00

COFFEE

AMERICANO	2.50
CAFFÉ LATTE	3.25
CAPPUCCINO	3.25
SINGLE ESPRESSO	2.50
DOUBLE ESPRESSO	3.25

TEA

FRESH MINT	2.50
JASMINE	2.50
ENGLISH BREAKFAST	2.50
ORGANIC SENCHA GREEN	2.95
HARMONY TEA	2.95
Soothing, balancing & restorative.	
FLORA "FLOWERING" TEA	3.50
Handmade lotus flower and jasmine green tea.	

Please let your server know of any food allergies or intolerances you may have before you order. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee that any of our dishes are totally free from allergens including peanuts and nuts. Our staff are able to go through your allergen requirements and discuss menu options.