## Carrot cake with Philly frosting-£20

A most indulgent, moist, crumbly, dark and sweetly spiced carrot cake finished off with a smooth, lemon tinted cream cheese frosting.

## Chocolate cake with white chocolate ganache - £24

Fresh, sweet vanilla cream is sandwiched between layers of moist, fluffy chocolate cake and finished off with lashings and lashings of smooth, creamy white chocolate ganache and dark chocolate shavings.

#### Boston toffee frosted banana cake - £20

A dense and moist ripe banana cake topped with a unique dark and rich Boston style toffee frosting. A truly harmonious blend of fresh fruit and pure indulgence.

### Apple cake - £15

A solid, sweet sponge is topped with baked apple slices and finished with a light caramel frosting. Delicious eaten cold or warm with vanilla custard.

### Chocolate banana cake - £18

A dense chocolate cake with a slight sticky moist created by fresh ripe bananas to the mixture. This reduced calorie cake is finished off with a fat-free frosting.

#### Lemon cake - £15

A fresh, light cake made tangy with fresh lemon juice and moist with sweet lemon curd. The icing is made with sweetened cream cheese and more lemon zest.

### Marble cake - £24

This dense chocolate marble cake has an unusually nutty texture & slight flavour although it contains no nuts! It has a solid, sugary outer crust with a surprisingly soft cake centre.

### West Indian rum cake - £24

This Caribbean fruit cake is heavily sweet spiced and delicately laced with dark rum. With the fruit marinated & chopped, it's a slightly smoother, sticky alternative to the traditional fruit cake.

# Chocolate cake with white chocolate fudge frosting - £25

Soft, light layers of chocolate cake separated with fresh cream & cherry jam and then covered in a most glorious white chocolate fudge frosting. A heavenly combination!

### Chocolate fudge cake - £25

Enjoy this semi-sweet chocolate icing trapped between soft layers of rich chocolate sponge. More of the icing envelopes the entire cake and decorated with chunks of chocolate flake.



#### Classic chocolate cake - £20

Creamy chocolate butter icing trapped between soft layers of rich chocolate sponge. More of the same icing covers the cake and the sides are finished off with chocolate cake

### White chocolate mousse & strawberry gateau - £30

This is a new take on the old time classic of chocolate & red berries with fresh strawberries, white chocolate for sweetness and lashings of fresh cream to marry it all together layered with vanilla sponge.

## Coconut & lime gateau - £25

A wonderful, fresh taste of tangy lime and creamy coconut. The coconut and lime sponge, moist and crumbly is layered lime cream and finished with a light, airy meringue style frosting.

### Victoria sponge with fresh strawberries and white chocolate - £10 (6"), £15 (9"), £20 (11")

A new twist on this classic cake. White chocolate cream & a combination of strawberry & raspberry preserves is the filling for this light moist sponge.

### Chocolate & cherry gateau - £25

Soft, light layers of chocolate cake separated with fresh cream & cherry jam and finished off with a covering of sweet cream and dark & milk chocolate shavings.

### Mascarpone, white chocolate & raspberry cheesecake - £30

A classic creamy cheesecake recipe laced with mascarpone & white chocolate and fresh raspberries and then finished off with raspberries & chocolate curls.

### Lemon & blueberry polenta cake - £15

A perfect gluten-free treat of delicious, light crumbly cake with fresh berries made with polenta flour instead of wheat

### Red velvet cake - £30

With its dramatic bright red colour that is offset by a creamy white frosting, this is a layered cake with a lashings cream cheese filling.

### Cappuccino truffle cake - £30

Intense coffee sponge sandwiched & covered in a cappuccino flavour butter cream icing and then sided with chopped nuts & topped with real truffles

#### Coffee & walnut cake - £25

Two layers of coffee infused crumbly sponge sandwiched together with fresh ground coffee butter cream frosting & walnut halves



## Strawberry mousse cake - £20

A light fluffy sponge is the top, middle and base of this delicious, light strawberry mousse. Made with fresh strawberries & Italian mascarpone, this is a real summer's day treat.

### Chocolate mousse cake - £20

A light chocolate sponge is the top, middle and base of this delicious, airy dessert mousse; this is a real double chocolate delight.

### Carrot and walnut cake - £24

A most indulgent, moist, crumbly, dark and sweetly spiced carrot & walnut cake finished off with a smooth, lemon tinted cream cheese frosting and walnut halves.

### Manna cake - £15

Cake doesn't get lighter and fluffier than this. Rich in egg whites, this delicious sponge is simply drizzled with a light buttery caramel sauce.

