

C A F F È  
ROJANO

DESSERTS

— ICE CREAM —

*Our vanilla brown butter soft serve ice cream*

*'whoopsey splunker'*

*Served with roasted peanuts ~ salted caramel ~ Cornish 'poppin' fudge  
& morello cherries ~ raspberry sauce*

for 1 person £7.50 | for 2 people £12.95

*Affogato*

*Served with espresso coffee*

£5.00

*Frangelico affogato*

*Served with espresso coffee and hazelnut liqueur*

£8.95

*Our brandy snap*

*Pistachio, chocolate brownie*

£6.50

*'PX'*

*Served with Bella Luna pedro ximenez sweet sherry*

£6.50

— OUR CHEESECAKE —

*White chocolate cheesecake*

*Passionfruit, hazelnut, malt, lime*

£9.95

— DESSERT WINES —

*'Sweet Red' Paarl, Fairview, Coastal Region. South  
Africa*

*Cherry - Orange peel - Prune*

Glass 75ml £8 | Bottle £43

*Sauternes, Château Delmond, Bordeaux. France*

*Apricot - Honey - Peach*

Glass 75ml £10 | 1/2 Bottle £45



Inspired by my love of Roald Dahl.

WHOOPEY-SPLUNKERS was a word invented by  
Roald Dahl himself.

**Adjective:** used to describe something “absolutely  
marvellous”

When we came up with this recipe it felt like we were just  
like George, throwing things into a pot trying to make great  
things happen inside all of you, not just Grandma.

As a kid, holidays in Cornwall were made extra special  
by Mr Whippy ice cream. It has been a dream of mine to  
one day make my own marvellous recipe.

Hope you enjoy  
Paul & The Team

## INTO THE POT IT GOES ...

A good dose of Cornish milk

A heavy hand of fresh vanilla  
A splash of Cornish yogurt

A smidgen of Padstow coffee bean  
*(you'll never taste it but it's doing magical things)*

A little caramelised butter

A hint of soft brown sugar

Gently brought together over flame for a precise amount  
of time and churned to your request