

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 £13.50

Affogato

Served with espresso coffee

£6.50

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