desserts

sweets are a huge part of indian culture, as well as the perfect way to finish off a meal. sharing is also a large part of the indian way, so don't worry if you can't manage a full dessert... just ask for two spoons and rope someone else in!

ice cream sundae

chunks of chocolate fudge cake with strawberry, vanilla and chocolate ice cream, topped with chocolate sauce and roasted nuts

mango & coconut brulee cheesecake 5.95

mango & coconut flavoured baked cheesecake on a crunchy biscuit base, topped with mango sauce and a generous sprinkle of coconut. heaven in a mouthful...

chocolate fudge cake

warm chocolate fudge cake served with chocolate sauce and vanilla ice cream

gulab jamun

never easy to describe, but very easy to gobble up; gulab jamun is a popular indian dessert. think mini sponge puddings in a treacle type sauce. served warm with vanilla ice cream. these are the bomb!

pistachio kulfi

richer and creamier than ice cream, this is a classic frozen indian dessert

sorbets

jude's mango sorbet made with juicy alphonso mangoes

jude's raspberry sorbet brimming with refreshing raspberries

masala chai

every vendor, in every city, in every region of india, offers their own version of this classic; the aromatic, spiced, milky tea that has been the indian drink of choice for hundreds of years. here's ours!

(just so you know, our chai tea is already sweetened)

tamatanga

625

6.75

5.25

5.25

5.25

3.45

