

DESSERTS

Tiramisu £7.25 N*

An Italian classic, alternate layers of liqueur soaked sponge and whipped cream, delicately sprinkled with cocoa powder

Chocolate Fudge Cake £7.95 GFO*, DFO*, V*

A chocolate sponge filled, topped and side coated with chocolate fudge. Served hot with gelato.

Torta di Mele £7.45 V*

Shortcrust pastry topped with an arrangement of sliced, sweet apples with an apricot glaze and decorated with layers of short crust pastry

Limone Mousse £7.25 V*, N*

A tasty Sicilian treat! Sicilian lemon cream mousse topped with a lemon sauce and dusted with icing sugar.

Biscoff Cheesecake £8.45 VGO*, DFO*

This vegan Biscoff cheesecake is the ultimate indulgent treat for all occasions. Creamy cheesecake filling sandwiched between a buttery biscuit base and a delicious Biscoff topping.

Salted Caramel Ice Cream Cheesecake £7.45 V*

Crunchy biscuit base with a layer of vanilla ice cream cheesecake topped with caramel sauce and a sprinkle of sea salt. Decorated with milk chocolate shards sprinkled with toasted buckwheat for an added crunch.

Cannoli alla Siciliana Pistachio £6.75 N*

Pastry roll filled with sweetened ricotta cheese and dipped in chopped pistachio.

Affogato £6.95 GFO*, DFO, VGO*

2 scoops of creamy vanilla gelato served alongside a velvety Italian espresso.

Gelato 2 Scoops £5.95 // 3 Scoops £7.95 GFO*, DFO, VGO*

Vanilla, Strawberry, Chocolate, Honeycomb, Salted Caramel (Vegan), Mango Sorbet (Vegan)

HOT DRINKS

DECAF TEAS AND COFFEES AVAILABLE

OAK MILK AVAILABLE +75p

ESPRESSO	SINGLE £3.20	DOUBLE £2.40
MACCHIATO	SINGLE £3.30	DOUBLE £3.50
AMERICANO		£3.75
CAPPUCCINO		£3.75
CAFFE LATTE		£3.75
CAFFE MOCHA		£3.75
HOT CHOCOLATE		£3.95
FLAT WHITE		£3.75
LIQUEUR COFFEE		£7.75
ENGLISH BREAKFAST TEA		£2.95
HERBAL TEA		£2.95
CAMOMILE / EARL GREY / GREEN / LEMON & GINGER / PEPPERMINT / RED BERRY		

AFTER DINNER SHOTS

£4.00 EACH, 2 FOR £6.75, 3 FOR £9.00

LIMONCELLO, DISARONNO, BABY GUINNESS,
FRANGELICO, TIA MARIA, SAMBUCA, TEQUILA

DESSERT WINES

LATE HARVEST VIOGNIER—ARDECHE—FRANCE BOTTLE 500ML £40.00

Featuring lifted notes of dried mangoes, apricots and orange peel, all of which work in concert to create a delightful flavour profile. The wine's vibrant acidity provides a lively backbone, while the finish is long, leaving a pleasant aftertaste.

10 YEAR OLD TAWNY PORT—PORTO—PORTUGAL

50ML £5.25 100ML £9.75

Complex aromas, young and very lively fruit blends prettily with appealing and typical aromas of dry fruit such as hazelnut. Rich and smooth on the palate, it delivers an elegant structure and long lingering finish