



DESSERTS

APPLE TART Juicy apples and sultanas in a pastry topped with sliced apples and a light glaze	£6.50
PROFITEROLES Cream filled choux pastry puffs individually coated in a thick chocolate sauce	£6.50
BANOFFEE PIE Whipped cream, toffee and banana on a biscuit base	£6.50
AMARENA Ice cream rippled with black cherry	£6.50
LEMON SORBET (V) (Nut free) Fresh lemon sorbet made with the finest lemons from the Amalfi Coast	£6.95
YOGHURT Fruits of the forest frozen yoghurt served in a glass cup	£6.50
CASSATA A traditional Italian ice cream	£6.50
COCONUT Coconut ice cream served in the half shell	£6.50
TARTUFO NERO Chocolate ice cream with a zabaglione centre dusted with cocoa powder	£6.50
STICKY TOFFEE PUDDING Served with custard	£ 6.95
STEAMED CHOCOLATE CHIP SPONGE PUDDING Served with custard	£6.95
RUM BABA` INVECCHIATO Baba soaked in aged Rum	£6.95
TORTA VEGANA (V) (Nut free) Vegan chocolate cake	£6.95

HOUSE SPECIALITIES

PEAR TARTE TATIN Upside down pear tart, served with vanilla ice cream	£6.95
RICH CHOCOLATE MOUSSE The finest melted chocolate mixed together with whipped cream to create a light and airy chocolate sensation	£6.95
TORTINO AL CIOCCOLATO Homemade melt in the middle chocolate fondant served with vanilla ice cream (Allow 15 minutes)	£6.95
TRADITIONAL TIRAMISU Made with mascarpone cheese and coffee liquor	£6.95
GLUTEN FREE BRITISH BLACKCURRANT & PROSECCO CHEESECAKE A digestive biscuit base topped with Blackcurrant and prosecco cheesecake	£6.95
HOMEMADE CHEESECAKE Hazelnut crumb cake stuffed with a masticate ricotta cream cheese and cubes of William pears	£6.95
PANNA COTTA Homemade panna cotta topped with mango and passion fruit compote	£6.95
CREME BRULEE Homemade crème brulee delicately flavoured with a hint of fresh orange and vanilla	£6.95
MERINGUE Served with fresh cream and a mixed berry coulis	£6.50
SELECTION OF ITALIAN ICE-CREAMS Vanilla, Chocolate, Strawberry 1 Scoop £3.00 2 Scoop £5.50 3 Scoop £7.50	
CHEESE BOARD A selection of the finest Italian cheeses, served with cheese biscuits	£14.90

All desserts contain traces of nuts and are not suitable for those with nut allergies



LIQUEURS

	50ml
BAILEYS	
£5.50	
TIA MARIA	
£5.50	
CRÈME DE CASSIS	£5.50
SOUTHERN COMFORT	
£5.50	
KAHLUA	£5.50
FERNET BRANCA	£5.50
MONTENEGRO	£5.50
FRANGELICO	£5.50
SAMBUCA BIANCA	£5.50
LIMONCELLO	£5.50

GRAPPA

	50ml
VIGNAREY	£5.50
NONINO	£6.50

COGNAC

	35ml
COURVOISIER	£5.50
MARTEL	£5.50
REMY MARTIN	£5.50
HENNESSY	£5.50

BRANDY

	35ml
VECCHIA ROMAGNA	£5.50
MATAXA ANGELS	£5.50

DESSERT WINE

PRUNOTTO MOSCATO D'ASTI (100ml) £6.50
Hints of acacia honey and hawthorn. Feather-light at 5% alcohol with a gentle sparkle and delicate sweetness lifting the aromas of fresh grapes and spring flowers

PORT

FERREIRA LBV PORT (100ml) £7.50
Very ripe black fruit along with chocolate, cacao, floral aromas and slight hint of spices (pepper). In the mouth, it is full bodied wine with great balance between.

COFFEE

BLACK COFEE	£3.50
LATTE	£4.50
CAPPUCCINO	£4.50
ESPRESSO	£2.90
DOUBLE ESPRESSO	£3.90
MACCHIATO	£3.50
HOT CHOCOLATE	£4.50
IRISH COFEE	£7.50
LIQUOR COFEE	£7.50
AFFOGATO AL CAFFE	£6.00

TEA

ENGLISH BREAKFAST	£2.50
EARL GREY	£2.50
GREEN	£2.50
PEPPERMINT	£2.50
CHAMMOMILE	£2.50
FRESH MINT	£3.00