



Desserts



TIRAMISU - £7.95

Sponge fingers soaked in Tia Maria, marsala and coffee, layered with creamy mascarpone cheese and served with chocolate sauce and fresh fruit.

PANNA COTTA - £7.95

Set vanilla cream, served with raspberry sauce and fresh fruit.

CREME BRULEE - £7.95

Cooked vanilla cream and egg yolk, topped with caramelised sugar. Served with fresh fruit.

CHOCOLATE BROWNIE - £7.95

Warm chocolate brownie served with vanilla ice cream, chocolate sauce and fresh fruit.

BANOFFEE PIE - £8.50

Crumbled digestive biscuits as a base, a layer of bananas, covered in caramel, topped with fresh whipped cream, served with chocolate sauce and fresh fruit.

GELATO MISTO - 7.50

Vanilla, strawberry, chocolate, honeycomb, coconut ice cream, lemon sorbet or mango sorbet.

AVELLINO GELATO - £8.50

Vanilla, strawberry, chocolate, honeycomb, coconut ice cream, topped with amaretto liquor.

AFFOGATO - £5.95

Traditional coffee based dessert made from a scoop of vanilla ice-cream, topped with crumbled amaretto biscuits and a shot of espresso.





Coffee / Tea

Espresso - £2.95

Double Espresso - £3.50

Americano - £3.50

Cappuccino - £3.95

Caffe Latte - £3.95

Caffe A La Crema - £4.50

Hot Chocolate - £3.95

Breakfast Tea - £3.50

Earl Grey Tea - £3.50

Peppermint Tea - £3.50

Liqueur Coffee

Irlandese (Jamesons) -£6.50

Baileys -£6.50

Francais (courvoisier) -£6.50

Italiano (Tia Maria) -£6.50

Amaretto (Disaronno) -£6.50

Dessert Wine

FLORALIS-MOSCATEL ORO (Dessert Wine) - £8.95

