Desserts

TIRAMISU **£8.95**
Sponge fingers soaked in Tia Maria, marsala and coffee, layered with creamy mascarpone cheese and served with chocolate sauce and fresh fruit.

PANNA COTTA **£8.50**
Set vanilla cream served with raspberry sauce and fresh fruit.

CREME BRULEE **£8.50**
Cooked vanilla cream and egg yolk, topped with caramelised sugar, served with fresh fruit.

CHOCOLATE BROWNIE **£8.95**
Warm chocolate brownie served with vanilla ice-cream, chocolate sauce and fresh fruit.

BANOFFEE PIE **£8.95**
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*(Selection of 3 scoops)* **£7.50**
Vanilla, strawberry, chocolate, honeycomb, coconut , lemon sorbet or mango sorbet.

AVELLINO GELATO **£8.50**
Honeycomb, strawberry and coconut ice-cream topped with amaretto liquer.

AFFOGATO **£6.95**
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	**£3.25**
Double Espresso	**£3.75**
Americano	**£3.75**
Cappuccino	**£4.25**
Cafe Latte	**£4.25**
Cafe ala Crema	**£4.95**
Hot-Chocolate	**£4.25**
Mocha	**£4.50**
Breakfast Tea	**£3.75**
Earl Grey Tea	**£3.75**
Peppermint Tea	**£3.75**

Liqueur Coffee

Irlandese	*(Jamesons)*	**£7.50**
Baileys		**£6.95**
Francais	*(Courvoisier)*	**£7.50**
Italiano	*(Tia Maria)*	**£6.95**
Amaretto	*(Disaronno)*	**£6.95**