



<b>Bombed by Chocolate</b> Chocolate ice cream bombe with a chocolate sauce centre, enrobed in real Belgian chocolate.	5.70	
<b>Banoffee Pot</b> Toffee and banana ice creams, topped with a toffee sauce and caramelised hazelnut and almond pieces. Served in a ceramic pot.	5.70	
<b>Coppa Yoghurt al Bosco</b> Yoghurt flavoured ice cream with a forest fruits ripple, topped with berries.	5.70	
<b>Tartufo Cookies</b> An Oreo Cookie & Vanilla ice cream core rolled in crushed oreo cookies pieces.	5.70	
<b>Coconut Delight</b> A natural half baby coconut shell, filled with coconut ice cream.	5.70	
<b>Coppa Nocciola</b> Smooth Hazelnut ice cream with a chocolate ripple and a decoration of crushed hazelnuts.	5.70	
<b>Chocolate Fudge Cake</b> A rich, moist chocolate sponge layered with fudge and coated in a wonderfully smooth chocolate fudge icing. Served with vanilla ice cream.	5.70	
<b>Profiteroles Bianco/Scuro</b> Soft choux pastry filled with chocolate cream and covered in a white chocolate cream / filled with chantilly cream and covered with chocolate cream.	5.70	
<b>Tiramisú</b> A rich creamy traditional dessert, featuring a soft sponge soaked in coffee and filled with mascarpone cream, dusted with cocoa.	5.70	
<b>Banoffee Pie</b> Toffee and fresh bananas, topped with double cream and milk chocolate curls set on a digestive base.	5.70	
<b>Crêpe con Gelato</b> Crêpe filled with banana and ice cream, topped with cream and chocolate sauce.	5.70	
<b>Dolce Appiccicoso</b> A traditionally made round sticky toffee pudding packed with toffee fudge pieces with lashings of toffee sauce.	5.70	
<b>Cheesecake of the Day</b> Please ask for available selection.	5.70	
<b>Gelati Misti</b> 3 scoops of Italian ice cream. Choice of vanilla, strawberry, chocolate, salted caramel.	5.70	
<b>Sorbet of the Day</b> Mango - Lemon.	5.70	
<b>Vegan Coconut Torte</b> Dates and mixed nuts case filled with a Belgium chocolate & coconut filling finished with a coconut swirl.	6.50	
<b>Bellini Sorbet</b>	6.50	

<b>Zabaglione (when available)</b> A whip of egg yolk, Marsala wine, sugar and white wine, made on order and served hot.	6.00
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These desserts may contain gluten, nuts or traces of nuts.  
Please ask a member of staff if you have any food allergies or intolerances.



## Beverages

Filter Coffee	2.50
Espresso	2.10
Decaf Espresso	2.50
Double Espresso	3.15
Cappuccino	3.00
Caffé Latte	3.50
Caffé Corretto Espresso with a shot of liqueur	5.10
Tea English Breakfast, Earl Grey	2.15
Herbal Tea Peppermint, Camomile, Fruity	2.15
Hot Chocolate	3.10

## Brandy & Liqueurs

Vecchia Romagna	4.50
Sambuca	4.50
Grand Marnier	4.50
Grappa	4.50
Limoncello	4.50
Strega	4.50
Tia Maria	4.50
Baileys	4.50
Drambuie	4.50
Cointreau	4.50

## Liqueur Coffees

Please ask for your choice of liqueur	5.50
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