

All desserts are made in house

Warm Soft Centre Chocolate Pudding

with caramelised poached pear & vanilla gelato 15

(allow approx 15-20 minutes)

Lemon & Vanilla Crème Brulee

with a lemon jam biscuit 12.9

Tiramisu

Coffee & Marsala soaked sponge finger biscuits
layered with mascarpone cream 13.9

Ricotta Tart

with candied orange, chocolate & pistachio syrup & double cream 13.9

Warm Sticky Fig & Almond Pudding

with a warm caramel sauce & double cream 13.9

Gelato & Sorbet Selection

Ask staff for available flavours 9.9

Italian Style Biscotti

3.8 each

Cheese Selection

Gorgonzola dolce & mascarpone cheese (Italy)
with honey, pumpkin chutney & lavosh 16.9

Parmigiano Reggiano (Italy) 36 months

with a red wine quince jam & lavosh 16.9

MENU IS SUBJECT TO CHANGE DUE TO AVAILABILITY