Desserts

HOMEMADE TIRAMISÙ 4.5

Coffee liqueur soaked sponge layered with mascarpone cream and dusted with cocoa powder

PANNACOTTA 4.5

Sweetened vanilla cream thickened with gelatine, topped with strawberry

PROFITEROLES SCURO 4.5

Soft choux pastries filled with a superb Chantilly cream, all covered with chocolate cream

NEW YORK CHEESECAKE 5

Traditional New York cheesecake topped with strawberry or chocolate

ASSORTED ICE CREAM 4

The scoops of your choice- Vanilla, Chocolate, Strawberry, Pistachio & Lemon

AFOGATO 3.5

One scoop of vanilla ice cream topped with a shot of coffee

CHEESE PLATTER 9

Selection of Italian cheeses, jam, honey, bread & grapes

ESPRESSO MARTINI 9

Perfect after dinner cocktail made up of Vodka, Kahlua & Coffee

Before ordering please speak with a member of staff if you have any food allergy or intolerance. Fish, Nuts, Soya, Celery, Mustard, Egg, Milk, Sesame, Crustaceans, Mollusce, Sulphites, Lupin, Peanuts, Wheat.

A discretionary service charge of 12.5% will be added to your bill

Hot Drinks

Extra Shot +40p

ESPRESSO 2.2

AMERICANO 2.5

MACCHIATO 2.3

FLAT WHITE 2.5

LATTE 2.8

CAPPUCHINO 2.8

MOCHA 2.8

HOT CHOCOLATE 2.8

TEA 2.6

English, Earl Grey, Green, Chamomile & Peppermint

Coffee Liqueurs 25ml

IRISH COFFEE- WHISKEY 7.2
IRISH CREAM COFFEE- BAILEYS 7.2
FRENCH COFFEE- COGNAC 7.2
ITALIAN COFFEE- AMARETTO 7.2
CALYPSO COFFEE- KAHLUA 7.2

Liqueur 25ml

AMARETTO 4

LIMONCELLO 4

AMARO 4

MIRTO 4

SAMBUCA 4

FERNET BRANCA 4

GRAPPA 4

VECCHIA ROMAGNA 4

FRANGELICO 4

BAILEYS 4

TEQUILA 4

JAGERMISTER 4