

DESSERTS

★ Dishes marked with a star are available on our set menu.

Profiterole & Pistachio V 8.45

Giant profiterole filled with pistachio crème patissiere, vanilla ice cream. Topped with pistachio cream & chopped pistachios

★ Tiramisu V 8.25

Savoardi biscuits dipped in espresso, mascarpone and cocoa

★ Chocolate Brownie V 8.25

Served warm with pistachio ice cream

Frangipane, Cherry & Pistachio Cake V GFO 8.25

Served with blood orange sorbet

Chocolate Bread & Butter Pudding V 8.25

Layered slices of croissant from our deli with chocolate pieces, served with vanilla ice cream

ICE CREAMS & SORBET

Affogato V GFO 6.95

Vanilla ice cream topped with a shot of hot espresso served with a cantucci biscuit

Add liqueur: Frangelico V 3.00 | Baileys 3.00 | Limoncello V 3.00

★ Ice Cream & Sorbet V GFO | 2 scoops 6.25 | 3 scoops 7.00

Served with a Lingue di Gatto biscuit from our deli

Vanilla
Pistachio

Strawberry
Chocolate

Lemon Sorbet
Blood Orange Sorbet
Sorbet VG without biscuit

SWEET TREAT

Served with your choice of tea or coffee

Pistachio and White Chocolate Mini Doughnuts V 6.95

Small hot doughnuts with a pistachio and white chocolate filling

COCKTAILS & LIQUEURS

Hazelnut Espresso Martini 9.95

Espresso, Absolut vodka and Frangelico

Negroni 9.95

Campari, Rosso vermouth, Beefeater gin

Isolabella Limoncello 8.25

Vecchia Romagna Brandy 8.25

Disaronno Amaretto 8.25

Frangelico 8.25

Grappa 8.25

Our liqueurs are served in 50ml measures.

Please ask a member of the team if you would prefer 25ml.

V Suitable for vegetarians VG Suitable for vegans GFO Gluten free option available.
Ask server for details.

If you have an allergy please let your server know and be sure to view our dietary and calorie information by scanning the QR code as ingredients may change from time to time. July 2025.

A discretionary service charge of 12.5% may be levied please check in restaurant for more details.

