

## Coffee

Available with regular or decaffeinated beans

CAFÉ LATTE - Espresso with lashings of steamed milk	£3.30
AMERICANO or NERO - Large espresso topped with hot water	£2.90
DOPPIO - Double espresso	£3.50
MACCHIATO - Espresso with a dash of milk	£3.00
CAPPUCCINO - Espresso with milk & plenty of froth	£3.50
ESPRESSO - Short, black & strong	£3.00
CORRETTO - Espresso with a dash of liqueur of your choice	£4.30
MOCHACCINO - Espresso with chocolate & steamed milk	£3.80

## Tea

All £3.20

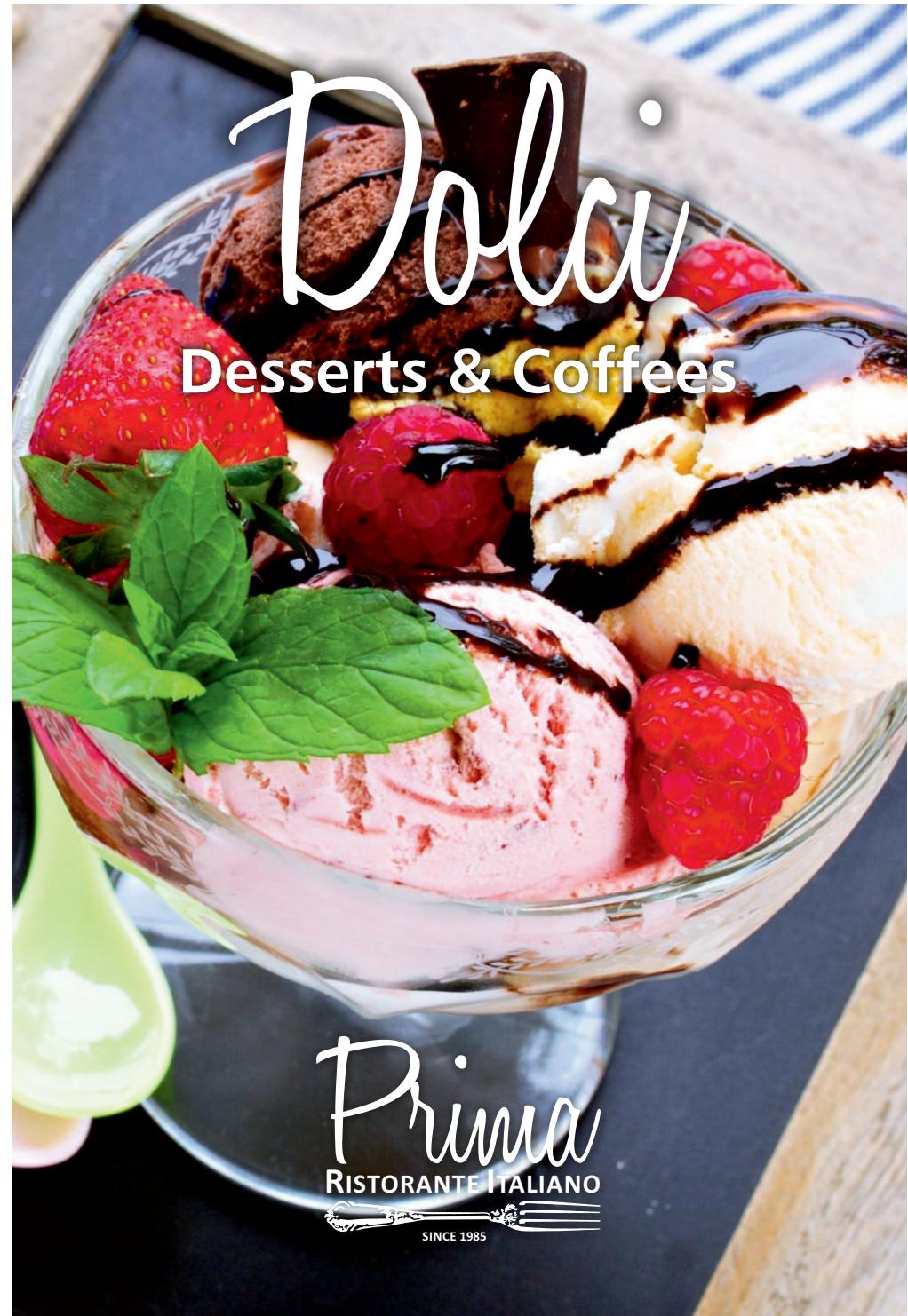
English Camomile	Peppermint	Earl Grey	Green
	Lemon & Ginger		Decaffeinated

## Hot Chocolate

£3.70

## Dessert Wines 50ml

Zibibbo	£4.50
Passito DOCG	£6.50



# Dolci

## Sundaes



£7.90

### NUTELLA CHOCOLATE SUNDAE

Vanilla ice cream, Nutella chocolate, brownie & whipped cream

### CARAMEL BISCOFF SUNDAE

Vanilla ice cream, toffee sauce, Lotus Biscoff crumble & whipped cream

### LEMON TART

£7.50

A golden, flaky tart stuffed with luscious Sicilian lemon custard, its vibrant citrus notes perfectly balanced by a scoop of creamy vanilla ice cream

### STICKY TOFFEE PUDDING

£7.50

A warm, moist sponge soaked in rich toffee sauce, each bite melting into caramel bliss, finished with a scoop of velvety vanilla ice cream for the ultimate indulgence

### TIRAMISU

£7.50

Layers of espresso-soaked ladyfingers & silky mascarpone cream, dusted with cocoa for a perfect balance of sweetness & bitterness - a decadent Italian classic that melts in your mouth

### AFFOGATO CON AMARETTO (V)

£7.50

Two scoop of creamy vanilla gelato kissed with a splash of Amaretto di Saronno, served with a shot of hot, freshly brewed espresso on the side - a luxurious dance of sweet almond & bold coffee waiting to be poured together

### PISTACHIO PROFITEROLES

£7.50

Light choux pastry profiteroles stuffed with fresh cream, generously coated in smooth pistachio cream, then finished with a drizzle of pistachio sauce and a sprinkle of crushed pistachios for a rich, nutty finish

### WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE

£7.50

A silky white chocolate and vanilla crème brûlée with raspberry compote, finished with a crisp caramelised sugar top for that perfect crack

### CHOCOLATE FUDGE CAKE (V)

£7.50

A rich, velvety chocolate fudge cake drenched in warm, glossy fudge sauce, served with a scoop of creamy vanilla ice cream - a heavenly balance of hot, cold, & pure chocolate bliss

### GELATO (ICE CREAM) (GF, V)

£2.80

A delightful selection of artisanal Italian gelato - handcrafted in Italy for an irresistibly creamy texture & bursting with authentic, rich flavours. Check the board in the restaurant for this week's tempting selection of flavours

## Liqueur Coffee

All £6.90

### CAFÉ PARISIEN

Martell VC Cognac, brown sugar & dark, roasted coffee with a topping of delicious fresh cream... perfect!

### RUSSIAN COFFEE

A blend of Russian vodka & freshly made coffee covered with cream - a truly warming experience

### CALYPSO COFFEE

Tia Maria, fresh hot coffee, brown sugar, topped with fresh cream - a delicious coffee liqueur

### CARIBBEAN COFFEE

Lamb's Rum, brown sugar & dark roasted coffee with a topping of fresh cream - delicious!

### IRISH COFFEE

The classic blend of Jameson Irish Whiskey & freshly made coffee, with or without brown sugar & plenty of cream floated on top

### IRISH CREAM COFFEE

A perfect marriage of Baileys Irish Cream & steaming hot coffee with thick cool cream floated on top

### HAZELNUT COFFEE

Delicious Frangelico hazelnut liqueur with hot filter coffee & plenty of cool cream floated on top, without brown sugar

### ITALIAN COFFEE

Disaronno Amaretto with strong hot coffee, topped with lightly shaken or whipped cream & brown sugar to sweeten

### COINTREAU COFFEE

An exquisite blend of freshly made coffee & Cointreau, with or without brown sugar & smothered in cream

### HIGHLAND COFFEE

Piping hot coffee in a glass with Famous Grouse Scotch Whisky, a sprinkle of brown sugar, covered in a thick coating of cool cream