

Dessert Menu

Sweet moments made just for you

LEMON SORBET

A dairy-free, frozen dessert made from a simple base of lemon juice, sugar and water

£3.00
PER SCOOP

VANILLA OR CHOCOLATE ICE CREAM

£3.00
PER SCOOP

AFFOGATO

A simple yet elegant after-dinner treat of rich, dark-roast espresso served with a scoop of vanilla ice cream (contains **dairy**)

£6.00

CRÈME BRULÉE

Classic French vanilla custard with a crisp caramelised sugar crust (contains **dairy** and **eggs**)

£9.95

TRADITIONAL TIRAMISU

A layered Italian dessert made with coffee-soaked Savoiardi ladyfingers, a whipped mixture of eggs, sugar and mascarpone, dusted with cocoa powder (contains **dairy** and **alcohol**)

£9.95

BANOFFEE PIE

Homemade banoffee pie layered with buttery biscuit base, fresh bananas, rich toffee and whipped cream (contains **dairy** and **gluten**)

£9.95

SEASONAL PANNA COTTA

Ask the staff for today's freshly made panna cotta (contains **dairy**)

£9.95

TORTA CAPRESE

Traditional Italian flourless chocolate cake from the island of Capri, made with high-quality dark chocolate and ground almonds, served with vanilla ice cream (contains **dairy**)

£10.95

CANTUCCI

Twice-baked crunchy almond cookies, perfect for dipping in coffee, served with sweet dessert wine

£11.95