



## SWEET MENU

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### TIRAMISU £8

Savoardi biscuits soaked in coffee layered with a whipped mixture of egg yolks and mascarpone cheese

### STICKY TOFFEE PUDDING £8

Traditional sticky toffee pudding served with cream or ice cream

### GELATO COPPA MISTA £6.5

Mixed Italian ice cream, chocolate, strawberry & vanilla

### AFFOGATO AL CAFFE £6.5

One scoop of ice cream with a shot of espresso  
(Add a shot of liqueur shot £2.50 extra)

### TAGLIERE DI FORMAGGI £10 OR £13.5

A selection of either 3 or 5 Italian cheeses with Artisan crackers.

Choose from: *Pecorino Romano, Asiago, Gorgonzola, Parmiggiano Reggiano, Caciocavallo.*

Served perfectly with a Quinta Do Crasto — Colheita 2003 Porto.  
50ml - £4.5 supplement.

**PLEASE ASK ONE OF OUR STAFF MEMBERS FOR OUR SWEET SPECIAL.**

## DESSERT WINE

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Vin Santo Fattoria di Barbi • Tuscany (16%abv)

50ml £5    175ml Carafe £16.75

**FOOD ALLERGIES & INTOLERANCES - PLEASE ASK YOUR SERVER ABOUT THE INGREDIENTS IN YOUR MEAL WHEN MAKING YOUR ORDER**

# AFTER DINNER COCKTAILS

## ALEXANDER £8.5

Cognac, white chocolate liqueur and cream

## ESPRESSO MARTINI £9

Espresso shot, Kahlua coffee liqueur, Grey Goose Vodka & sugar

## TOBLERONE £9

Kahlua, Frangelico, Baileys, honey and cream

## LEMON MERINGUE MARTINI £9.5

Vanilla Vodka, Limoncello, white chocolate liqueur, lemon curd & cream

## COFFEE & TEA

ESPRESSO	£2.5	AMERICANO	£3.5
CAPPUCCINO	£3.5	MACHIATO	£3
DOUBLE ESPRESSO	£3.5	ICED COFFEE	£4
LATTE	£3.5	<i>Add a shot of vanilla or caramel syrup to any coffee for 50p</i>	

## LIQUEUR COFFEE £8

Choice of liqueur topped with coffee and cream.

EVERYDAY TEA	£3	MAO FENG GREEN TEA	£3
EARL GREY	£3	LEMON & GINGER	£3
PEPPERMINT	£3	SUPERFRUIT	£3
CHAMOMILE	£3	HONEYBUSH & ROOIBOS	£3

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