

Desserts

HOMEMADE TIRAMISÙ 8

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

PANNACOTTA 8

Sweetened vanilla cream thickened with gelatine, topped with strawberry

PROFITEROLES SCURO 8.5

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

HOMEMADE CRÈME CARAMEL 7.5

Baked custard coated with caramelized sugar

HOMEMADE NEW YORK CHEESECAKE 7.5

Traditional New York cheesecake topped with strawberry or chocolate

ASSORTED ICE CREAM 7

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

AFOGATO 6

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

CHEESE PLATTER 10

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

ESPRESSO MARTINI 10

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,
Molluscs, Sulphites, Lupin, Peanuts, Wheat.*

A cakeage fee of £2.50 per guest will be added to your bill for the cakes the guests bring in for their occasions. A discretionary service charge of 12.5% will be added to your bill, however, for groups of 6 or more this charge is compulsory.

V Vegetarian GF Gluten Free

(All our food may contain a trace of gluten)



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

teapigs. 2.6

no airs, no graces, just fine tea.

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

BAILEYS 3.5

FRANGELICO 3.5

GRAPPA 3.5

JÄGERMEISTER 3.5

LIMONCELLO 3.5

LIQUEUR DE TEQUILA ROSE 3.5

TEQUILA CAFÈ 4.5

SAMBUCA 3.5

TEQUILA 4

