

Please note; This is an example of our Homemade desserts offerings but you may be offered a different choice at the time of your visit

HOMEMADE DESSERTS

MANGO & WHITE CHOCOLATE ETON MESS (GF, V, Vegan optional) 7.55

Crushed meringues, whipped cream, mango sorbet, mango & white chocolate sauces

APPLE CRUMBLE (V) 7.95

sweet apple, cinnamon spiced crumble, dairy ice cream and pouring cream

(Vegan/Dairy Free? Try it with our whipped 'cream' & dairy free ice cream)

ICE CREAM BOMBE (GF, V) 7.95

Crunchy meringue & honeycomb Ice cream bomb, frosted berries & white chocolate sauce

CUMBERLAND STICKY TOFFEE PUDDING (GF, V, Vegan optional) 7.95

A local legend smothered in hot toffee sauce with ice cream and whipped cream

AFFOGATO DILUSSO (GF, V) 7.95

An Italian tradition; luxury dairy vanilla ice cream 'drowned' in hot espresso coffee. But ours also gets a shot of Bailey's!

CHEESE & WINE 11.95

Dolcelatté blue, creamy Fontina, mature local cheddar, cream crackers, butter, olive tapenade dip & a glass of port wine

DOLCETTI- SMALLER, LITTLE TREATS 5.99 each.

TRIPLE CHOCOLATE BROWNIE (V, GF) hot chocolate sauce & whipped cream. (ice cream 1.50)

TIRAMISU (GF, V) *THE* classic; Mascarpone cream cheese, cocoa, sponge & coffee liqueur

MASCARPONE & MANGO CHEESECAKE (V) With buttery biscuit, luscious Mango coulis & whipped cream (Ice cream 1.50 extra)

A LITTLE MESSY (V, GF, Vegan optional) Ice cream, whipped cream, crushed meringues & lush, juicy berry compote

(Vegan/Dairy Free? Try a Berry Mess with 'cream', Vegan meringues, red berries & sorbet)

LUXURY ICE CREAMS, SORBETS & VEGAN ICES in a choice of small, medium or large 4.25/5.55/6.65

Ask your waiter about our choice of flavours

(V) vegetarian (V0) Vegetarian optional (VGN) Vegan/Dairy free (VG0) Vegan/Dairy free optional (GF) Gluten Friendly

TEA & COFFEE

Real Italian coffee made with fresh ground Italian beans to authentic Italian methods and not swimming in sweet syrups & cream so please don't be upset if your coffee differs from the high street chains.

Italian coffees are based on Espresso shots or variations of, so please use the pictures below as a guide.

REAL ITALIAN COFFEE GUIDE



Espresso;
Traditional strong, single shot

2.90



Doppio;
Double espresso shots

3.75



Cappuccino; 1/3 each of
Espresso, warm milk & foam

3.85/4.60



Cafe Latte;
lots of milk & a little foam

4.60



Flat White;
Just espresso & warmed milk

4.60



Americano; Strong Espresso
weakened with hot water

3.70

We also have Decaff 3.50, Cadbury's hot chocolate 4.60 Tea 3.50, Herbal/Green Tea 4.25

Caramel, Amaretto, Vanilla or Hazelnut Cafe lattes 4.95 each

LIQUEUR COFFEE; Black Italian coffee topped with floated cream and a choice of;

Whiskey, Brandy, Baileys, Sambuca, Cointreau, Vodka or Tia Maria 7.75 each