



## Dessert

Mango Cheesecake/ 7.90 Served with passionfruit sorbet and fresh berries

Mousse au Chocolate/ 7.50 Served with seasonal berries and strawberry sorbet

Baklava/ 7.50 Layers of filo pastry, honey, nuts, orange-scented syrup

Vanilla Panna Cotta/ 7.50 A traditional Italian recipe with a smooth creamy texture

Baileys Affogato/ 8.90 Vanilla bean ice cream, Baileys with a shot of espresso

Sharing Chocolate Orange Fondant/ 13.90 Served with vanilla bean ice cream

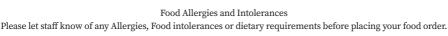
Coffee & Tea

Cappuccino/ 3.00 Latte/ 3.50 Flat White/ 3.00 Mocha/3.50 Dbl Espresso/ 2.80 Macchiato/ 3.00 Americano/ 2.80 A Selection of Tea/ 3.00

After dinner Cocktails, Aperitifs & Digestifs

Mud Slide Espresso Martini Mocha Martini Damson in distress Irish Coffee Remy Martin Ruby Port

Limoncello Ouzo Baileys Cointreau Licor 43 Horchata Torres 10 Disaronno Amaretto





For parties of 8 or more guests a 12.5% service charge is added. A service charge 12.5% is discretional for parties of 8 or less guests.