

DOLCI E FORMAGGI

TIRAMISÚ

Espresso coffee, Amaretto soaked sponge biscuits, mascarpone cream & cocoa powder
£7.00

TORTA CAPRESE

Dark chocolate & almond tart, vanilla ice cream (v)
£7.00

AFFOGATO

Amaretto, espresso coffee & vanilla ice cream (v)
£6.25

BUDINO DI PANETTONE

Panettone & butter pudding, candied orange (v)
£7.00

PANNA COTTA

Amaretto, passion fruit sauce
£7.00

FORMAGGI

Dolcelatte, buffalo ricotta & pecorino cheese served with truffle honey, crostini, walnuts & mustard fruits
£8.25

TORTINO AL CIOCCOLATO

Warm chocolate fondant stuffed with chocolate truffles, vanilla ice cream (v)
£7.00

CREMA CATALANA

Catalan style crème brûlée & baked hazelnut biscotti (v)
£7.00

CIOCCOLATINI

Six handmade chocolate truffles flavoured with Frangelico (v)
£4.25

TORTE SPECIALI

Handcrafted speciality cakes from our dolci counter served with your choice of ice cream or sorbet

PISTACHIO MOUSSE

Lemon curd & pistachios
£4.50

RUM BABA

Rum soaked sponge cake, whipped vanilla cream & sour cherries (v)
£4.50

OPERA

Dark chocolate ganache, Cointreau syrup, sponge, coffee buttercream & chocolate glaze (v)
£4.50

VEGAN CHOCOLATE CAKE

Zucchini, chocolate ganache (Ve)
£4.50

PAN DI SPAGNA

Sponge cake, yoghurt mousse & blackberries (v)
£4.50

LEMON MERINGUE TART

Lemon curd & toasted meringue (v)
£4.50

GELATI E SORBETTI

All our ice creams are made using milk & cream from Gornall's dairy, Goosnargh, in the Ribble Valley by our skilled pastry chefs, led by Antoine Quentin

Served with home baked hazelnut biscotti (v) £6.25

VANIGLIA

Vanilla ice cream

CIOCCOLATO

Chocolate ice cream

MORA

Blackberry ripple ice cream

NUTELLA

Chocolate & hazelnut ice cream

LIMONCELLO

Limoncello ice cream

MANGO

Mango & vanilla iced yoghurt

ARANCIA ROSSA

Aperol & blood orange sorbet (Ve)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.



VINI DA DESSERT

MOSCATO PASSITO "PALAZZINA"

Il Cascinone

A beautifully balanced dessert wine, a nose of intense lemon curd, marmalade and citrus peel with light floral notes.

Glass 100ml £4.95 Bottle 375ml £18.00

RUBY PORT NV

Ramos Pinto

Lively and fruit-forward with a hint of cinnamon, enhanced by the aromatic purity of the grapes.

Glass 50ml £4.50

CAFFÈ E TÈ

Illy uses a unique combination of 9 of the finest varieties of Arabica coffee beans sourced from around the world and blended to perfection.

ESPRESSO

£3.00/£3.25

LATTE

£3.50

HOT CHOCOLATE

£3.75

CAPPUCCINO

£3.50

MOCHA

£3.75

SELECTION OF

TEAS

£3.00

AMERICANO

£3.00

LIQUORI AL CAFFÈ

Try one of our liqueur coffees expertly prepared by our baristas

£7.25

GRAPPA

BEPI TOSOLINI GRAPPA DI MOSCATO

25ml £4.75

BEPI TOSOLINI GRAPPA I LEGNI ROVERE

25ml £6.50

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