

DOLCI E FORMAGGI

TIRAMISÚ

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

TORTINO AL CIOCCOLATO

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

CROSTATA DI ALBICOCCHHE

Apricot, hazelnut & kirsch tart, sweet mascarpone cream (v)
£7.00

PANNA COTTA

Vanilla cream, fresh strawberries, aged balsamic, hazelnut biscotti
£7.00

TORTA DI PASSIONE

Vanilla cheesecake, passion fruit sauce
£7.00

CREMA CATALANA

Catalan style crème brûlée (v)
£7.00

AFFOGATO

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

FORMAGGI

Artisan made Testun Ocelli al Barolo, Gorgonzola served with crostini, Acacia honey, walnuts & Conference pear
£8.25

CIOCCOLATINI

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

TORTE SPECIALI

Handcrafted speciality cakes from our dolci counter

PISTACHIO & PRALINE CAKE

Pistachio & praline mousse, raspberry jelly & crushed pistachio
£4.25

RASPBERRY

FRANGIPANE MOUSSE

Raspberry mousse, raspberry frangipane tart
£4.25

OPERA

Dark chocolate ganache, Cointreau syrup, sponge, coffee buttercream & chocolate glaze (v)
£4.25

BERRY TART

Crème pâtissière, fresh berries & apricot glaze (v)
£4.25

DARK CHOCOLATE TART

Orange marmalade jelly
£4.25

LEMON MERINGUE TART

Lemon curd & toasted meringue
£4.25

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)

VANIGLIA

Vanilla ice cream
£6.25

CIOCCOLATO

Chocolate ice cream
£6.25

MORA

Blackberry ripple ice cream
£6.25

NUTELLA

Chocolate & hazelnut ice cream
£6.25

LIMONCELLO

Limoncello ice cream
£6.25

MANGO

Mango & vanilla iced yoghurt
£6.25

ARANCIA ROSSA

Aperol & blood orange sorbet
£6.25

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

A lively and intense fruity wine 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 LOOSE LEAF 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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