

DOLCI E FORMAGGI

TORTINO AL CIOCCOLATO

Warm chocolate fondant
stuffed with chocolate truffles
& vanilla ice cream (v)
£7.50

TORTA DI POLENTA AL LIMONE

Lemon polenta cake, candied
lemons & vanilla ice cream (v)
£7.50

AFFOGATO

Amaretto, espresso coffee
& vanilla ice cream (v)
£6.75

PANNA COTTA

Amaretto & passion
fruit sauce
£7.50

CREMA CATALANA

Catalan style crème brûlée
& baked hazelnut biscotti (v)
£7.50

FORMAGGI

Gorgonzola, taleggio, buffalo
ricotta & pecorino cheese served
with truffle honey, crostini,
walnuts & mustard fruits
£9.75

TIRAMISÙ

Espresso coffee, amaretto soaked
sponge biscuits, mascarpone
cream & cocoa powder
£7.50

TORTA ALL' AMARENA

Black cherry cheesecake,
Italian meringue & sour
cherry sauce
£7.50

CIOCCOLATINI

Six handmade chocolate truffles
flavoured with Frangelico (v)
£4.50

TORTE SPECIALI

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

PISTACHIO & PRALINE CAKE

Pistachio & praline mousse,
raspberry jelly & crushed
pistachio
£5.50

RASPBERRY

FRANGIPANE MOUSSE

Raspberry mousse, raspberry
frangipane tart
£5.50

OPERA

Dark chocolate ganache, Cointreau
syrup, sponge, coffee buttercream
& chocolate glaze (v)
£5.50

BERRY TART

Crème pâtissière, fresh berries
& apricot glaze (v)
£5.50

DARK CHOCOLATE TART

Orange marmalade jelly
£5.50

LEMON MERINGUE TART

Lemon curd & toasted
meringue
£5.50

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) £6.75

VANIGLIA

Vanilla ice cream

FAVO

Honeycomb ice cream

MORA E MIRTILLO

Blackberry & Bilberry ice cream

NUTELLA

Chocolate & hazelnut
ice cream

CIOCCOLATO

Chocolate ice cream

MANGO

Mango & vanilla
iced yoghurt

FRUTTO DELLA PASSIONE

Passion fruit sorbet (Ve)

NEW SEASON DISHES

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 DI SICILIA

Vigna Moresco

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

Glass 100ml £5.25 Bottle 375ml £19.25

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 £5.25

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

£3.15/£3.50

CAFFÈ LATTE

£3.75

AMERICANO

£3.15

MACCHIATO

£3.25/£3.60

FLAT WHITE

£3.50

HOT CHOCOLATE

£4.00

CAPPUCCINO

£3.75

CAFFÈ MOCHA

£4.00

SELECTION OF TEAS

£3.15

LIQUORI AL CAFFÈ

Try one of our liqueur coffees expertly prepared by our baristas

£7.75

GRAPPA

BEPI TOSOLINI GRAPPA DI MOSCATO

25ml £5.00

BEPI TOSOLINI GRAPPA I LEGNI ROVERE

25ml £6.75

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.