

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

TIRAMISÚ

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

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