



Artisan hand made desserts by Gingerino's  
patisserie £5.95 each

### *Tiramisu*

Classic Italian trifle with layers of mascarpone cream and savoiardi biscuits soaked in coffee and amaretto

### *Chocolate Praline*

A rich dark chocolate mousse on a chocolate hazelnut praline and feuilletine base

### *Cheesecake*

Classic buttery biscuit topped with a light cream cheese and finished with couli. Please ask your waiter for flavour of the week

### *Vanilla Pannacotta*

Set vanilla cream with lemon zest, served with a raspberry couli

### *Sticky Toffee Pudding*

A light spiced date sponge, served with a rich salted caramel sauce with a choice of vanilla ice cream or double cream

### *Dessert Specials*

Ask waiter for this weeks special desserts

### *Cheese Board £6.95*

A selection of cheese and biscuits

Please note that all dishes are prepared to order and may take sometime to cook

### *Port £3.50*

Dessert wine by the glass £4.50  
(Angialis Argiolas 75ml)

### *Liqueurs from £4.25 (50ml)*

Limoncello, Sambuca, Strega, Cointreau, Baileys, Frangelico,  
Drambuie, Galliano, Amaretto, Tia Maria, Grand Marnier,  
Kalhua, Grappa, Amaro, Ramazzotti, Averna, Jagermeister,  
Mirto

### *Brandy (50ml)*

Vecchia Romagna £4.95  
Hennessy XO £14.95  
Janneau £4.95  
Remy Martin VSOP £4.95  
Courvoisier VSOP £4.95  
Martell VS £4.95

### *Hot Drinks*

Espresso £1.60  
Americano £1.60  
Double Espresso £1.80  
Macchiato £1.60  
Mocha Coffee £1.80  
Latte £1.80  
Filter Coffee £1.60  
Cappuccino £1.80

### *Hot Chocolate £1.80*

Tea £1.50 / Premium Black and Infusion Tea £1.75

Liqueur Coffee from £4.95, ask waiter for details

\*Food allergies and intolerance, please speak to our staff before ordering