

DOLCI E FORMAGGI

TIRAMISÚ

Espresso coffee, Amaretto soaked sponge biscuits, mascarpone cream, cocoa powder (n)
£6.75

PANNA COTTA

Poached Yorkshire rhubarb & hazelnut biscotti (n)
£6.75

AFFOGATO

Amaretto, espresso coffee & vanilla ice cream (v) (n)
£6.00

CREMA CATALANA

Catalan style crème brûlée (v)
£6.75

TORTA DI PASSIONE

Passion fruit cheesecake (v)
£6.75

FORMAGGI

Artisan made Testun Ocelli al Barolo, Gorgonzola served with crostini, Acacia honey & Conference pear (n)
£8.00

TORTINO AL CIOCCOLATO

Warm chocolate fondant stuffed with chocolate truffles, salted caramel ice cream (v)
£6.75

CROSTATA DI MELE

Baked apple & almond tart, vanilla ice cream (v) (n)
£6.75

CIOCCOLATINI

Six handmade chocolate truffles flavoured with Frangelico liqueur (v) (n)
£4.00

TORTE SPECIALI

Handcrafted speciality cakes from our dolci counter

PISTACHIO & PRALINE CAKE

Pistachio & praline mousse, raspberry jelly & crushed pistachio (n)
£4.25

RASPBERRY

FRANGIPANE MOUSSE

Raspberry mousse, raspberry frangipane tart (n)
£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

VANIGLIA

Vanilla ice cream
£6.00

CARAMELLO

Salted caramel ice cream
£6.00

PISTACCHIO

Pistachio ice cream (n)
£6.00

CIOCCOLATO

Chocolate ice cream
£6.00

CIOCCOLATO BIANCO

White chocolate ice cream
£6.00

FRUTTO DELLA PASSIONE

Passion fruit sorbet
£6.00

Served with home baked biscotti (v) (n)

BREAKFAST & BRUNCH

FEATURING

THE JUICERY

EXPERT GOODNESS

Monday to Friday | 7am - 12pm
Saturday & Sunday | 9am - 3pm

LUNCH & EARLY EVENING MENU

Everyday 12noon - 6pm

1 COURSE £12.75 | 2 COURSE £17.75
3 COURSE £22.75

See separate menu

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 10% service charge.