

DOLCI E FORMAGGI

TIRAMISÙ

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

TORTINO AL CIOCCOLATO

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

CREMA CATALANA

Catalan style crème brûlée (v)
£7.00

PANNA COTTA

Vanilla cream, poached pears, lemon & thyme (n)
£7.00

TORTA DI CLEMENTINE

Clementine cheesecake (v)
£7.00

CROSTATA DI MELE

Baked apple & almond tart, vanilla ice cream (v) (n)
£7.00

AFFOGATO

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

FORMAGGI

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

CIOCCOLATINI

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

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
£6.25

CARAMELLO

Salted caramel ice cream
£6.25

PISTACCHIO

Pistachio ice cream (n)
£6.25

CIOCCOLATO

Chocolate ice cream
£6.25

CIOCCOLATO BIANCO

White chocolate ice cream
£6.25

FRUTTO DELLA PASSIONE

Passion fruit sorbet
£6.25

Served with home baked biscotti (v) (n)

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.



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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