



## DESSERTS

All our desserts are homemade

### FERRERO ROCHER DOUGHNUTS / £11 - N

Hot doughnuts filled with a ferrero rocher served with a chocolate sauce and ice cream

### PISTACHIO DOUGHNUTS / £11 - N

Pistachio and maple syrup doughnuts dusted with cinnamon and served with ice cream

### STICKY TOFFEE PUDDING / £10

A classic sticky toffee pudding packed with dates, served with a hot butterscotch sauce and vanilla ice cream

### HOT CHOCOLATE SOUFFLÉ / £10

A light and fluffy chocolate dessert filled with a warm ganache

### STRAWBERRY DREAMS / £10

Amaretto flavoured whipped cream on a biscuit base topped with fresh strawberries

### CRÈME BRÛLÉE / £10

Vanilla custard topped with caramelised sugar

### CHOCOLATE FUDGE CAKE / £11

A rich and indulgent chocolate sponge covered and filled with a smooth chocolate ganache

### VANILLA CHEESECAKE / £11

A thick layer of soft, rich and creamy vanilla flavoured cream cheese on a biscuit base

### BAKLAVA / £10 - N

Layered filo pastry filled with chopped nuts and sweetened with a syrup

### ICE CREAM / £9

Three scoops of vanilla, strawberry or chocolate ice cream

### SORBET / £9 - VF

Three scoops of raspberry, lemon or mango sorbet

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## DESSERT WINE

### VERDUZZO FRIULANO MOSOLO / GLASS £8.5 | BOTTLE £24

An intense, warm and sweet body with a fruity scent of figs, dates and apricots, and notes of honey, lime blossom and hawthorn

N - CONTAINS NUTS

VF - VEGAN

Our dishes may contain or have come in contact with nuts, soybeans, milk, eggs, fish and shellfish. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

A compulsory service charge of 12.5% will be added to your bill for 4 or more guests.