

Dolce

Tiramisu – Italian classic served with a shot of Amaretto.	4.95
Raspberry Parfait – Sugar brioche and raspberry sorbet.	5.50
Chocolate & Pistachio Cheesecake – Pistachio ice cream.	5.50
Strawberry Crostata – Baked Italian tart, served with vanilla ice cream	5.50
Cheese Platter – A selection of British and Continental cheeses, served with quince jelly and grapes.	7.95

Gelato

Affogato – Select vanilla, salted caramel or peanut butter ice cream and “drown it” in fresh espresso and your choice of either; Kahlua, Tia Maria or Baileys. 4.95

Selection of Ice Cream – With a choice of toppings served at the table & a choice of raspberry coulis, passion fruit syrup or warm, dark chocolate sauce. 4.95

Pistachio • Hazelnut • Salted Caramel • Vanilla
Peanut butter • Chocolate • Strawberry

Selection of Sorbets – choose 2 or 3 scoops of our delicious fruit sorbet Raspberry • Orange • Mango

2 Scoops 3.95
3 Scoops 4.95

Dolce Per Due

Ideal to share

Raspberry Parfait, Chocolate Cheesecake & Affogato 7.95

Dessert Drinks

Enhance your dessert with a glass of **Pacherenc De Vic Bilh** – Gascony Plaimont, France – Full bodied dessert wine with honey, marmalade & lime flavours. 125ml. 6.00

Enjoy a glass of **Pedro Jimenex** – a luscious, sweet sherry with flavours of molasses, liquorice and toffee. 50ml. 4.50

Fior d’Arancio – Veneto – Italy – A sparkling dessert wine with orange blossom flavours and refined bubbles. 750ml bottle. 24.95

Dessert Cocktails

Espresso Martini – Make your own (we don’t mean actually shake it yourself!) You choose what extra flavour to add to this classic.

Vodka & Kahlua shaken with chilled espresso.
Add your choice of: Toffee vodka, Cointreau, Baileys or Amaretto

Served with or without an indulgent layer of cream* 7.00

Cenetta Latt-ini – Whilst looking for an after dinner cocktail that would tempt our guests with no room for a dessert, the Cenetta team invented the latt-ini. A rich, creamy, coffee cocktail with plenty of alcohol.

Vodka, Kahlua, Frangelico & Baileys blended with chilled espresso, topped with chocolate.* 7.50

Tiramisu Martini – Our favourite Italian dessert as a boozy cocktail – what could be better?

Kahlua, Amaretto & Baileys shaken together over ice. Topped with thick cream, cocoa and served with a savoiardi biscuit and a spoon!* 7.50

Sicilian Lemon Tart – A creamy, dreamy, lemon tart flavoured martini. A great way to finish a meal if you haven’t got room for a pud.

Lemoncello shaken with crème do cacao blanc & double cream over ice. Strained and served with shortbread biscuit crumbs.* 6.00

Strawberry Shortcake – Thick and luxurious, this summer berry cocktail is a bit like a boozy milkshake (without the milk).

Strawberry puree is blended with baileys and crème de cacao blanc and shaken with ice. Strained and finished with shortbread biscuit crumbs and freeze dried raspberries.* 6.00

Cloud Nine – An ice cream cocktail with a toffee fudge flavour. You may well want a spoon and a straw for this one.

Toffee vodka, shaken with baileys and vanilla ice cream. Strained into a glass with butterscotch sauce.* 6.50

Coffees

Espresso – A short, invigorating shot of coffee. 1.95
Double. 2.50

Macchiato – A shot of espresso ‘marked’ with a little frothed milk. 2.25

Flat White – A double espresso with smooth, textured milk served short. 2.75

Cappuccino – A mix of espresso with steamed milk & frothed milk. 2.75

Americano – A shot of espresso mixed with hot water to create a long black coffee. 1.95

Café Latte – A mixture of espresso and steamed milk with a smooth layer of frothed milk. 2.75

Coffee & Cream – Coffee with a layer of cream. 2.95

Liqueur Coffees –

Italian: Sambuca

Calypso: Tia Maria

Caribbean: Dark Rum

Dubliner: Baileys

French: Brandy

Gaelic: Whiskey

Seville: Cointreau • Baileys Latte 3.75

Hot Drinks

Hot Chocolate. 2.75

English Breakfast Tea. 2.25

*Contains dairy