

- D E S S E R T S -

DOLCE

TIRAMISU

Italian classic served with a shot of Amaretto.

5.95

VANILLA PANNA COTTA

Red wine poached pear & toasted brioche

5.95

CHOCOLATE NEMESIS

Sesame tuiles & hazelnut cream

5.95

PRALINE PARFAIT

Chocolate marquise & amaretti biscuits

5.95

CHEESE PLATTER

A selection of British & Continental cheeses, served with quince jelly & grapes.

7.95

GELATO

AFFOGATO

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

5.50

SELECTION OF ICE CREAMS

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

With a choice of toppings served at the table. Choose from raspberry coulis, passion fruit syrup or warm, dark chocolate sauce.

SELECTION OF SORBETS

Raspberry • Orange • Mango

Choose 2 or 3 scoops of our delicious fruit sorbets

2 SCOOPS 4.25

3 SCOOPS 5.50

Cenetta [Che - ne - ta] - means
 “Delicious dinner, usually informal and intimate”

DOLCE PER DUE

Ideal to share - **PRALINE PARFAIT, CHOCOLATE NEMESIS & AFFOGATO**

8.95

DESSERT DRINKS

ENHANCE YOUR DESSERT

PACHERENC DE VIC BILH – Gascony Plaimont – France

Full bodied dessert wine with honey, marmalade & lime flavours. 125ml

6.25

PEDRO XIMÉNEZ – Jerez - Spain

A luscious, sweet sherry with flavours of molasses, liquorice & toffee. 50ml

4.50

FIOR D'ARANCIO – Veneto – Italy

A sparkling dessert wine with orange blossom flavours & refined bubbles. 750ml

25.50