

- D E S S E R T S -

DOLCE

TIRAMISÙ

Italian classic served with a shot of Amaretto 6.50

ITALIAN CUSTARD TART

Topped with pine nuts, fresh strawberries & clotted cream 6.50

CHOCOLATE DELICE

Amaretti biscuits & chantilly cream 6.50

LEMON CHEESECAKE

Crushed meringue & raspberry coulis 6.50

CHEESE PLATTER

A selection of British & Continental cheeses, served with quince jelly & grapes 8.50

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 5.95

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 4.75

3 SCOOPS 5.75

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

DOLCE PER DUE

Ideal to share - **LEMON CHEESECAKE, CHOCOLATE DELICE & AFFOGATO** 9.95

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 5.25

FIOR D'ARANCIO – Veneto – Italy
 A sparkling dessert wine with orange blossom flavours & refined bubbles. 750ml 25.50