

# DESSERTS

## TIRAMISU £ 4.20

Sponge fingers, mascarpone, marsala and coffee

## CHOCOLATE PROFITEROLES £ 3.90

## CHOCOLATE FUDGE CAKE £ 3.80

Hot or Cold fudge cake served with cream or ice cream

## CRÈME BRULEE £ 3.80

Traditional home made Crème Brulee.

## AFFOGATO £ 4.50

Amaretto & espresso, vanilla ice cream

## STICKY TOFFEE PUDDING £ 4.20

With caramel sauce

## TORTA DELLA NONNA £4.20

Shortcrust pastry filled with lemon flavoured patisserie cream and decorated with pine nuts, dusted with icing sugar

## APPLE AND BLACKBERRY CRUMBLE £4.20

Served with custard

## GELATI MISTI £ 3.20

Mixed ice cream

## COFFES

<b>ESPRESSO</b>	£1.95
<b>ESPRESSO DBL</b>	£2.45
<b>AMERICANO</b>	£1.95
<b>CAPPUCCINO</b>	£2.45
<b>LATTE MACCHIATO</b>	£2.65
<b>MOCHA</b>	£2.75
<b>WHITE COFFEE</b>	£2.25
<b>RISTRETTO</b>	£1.95
<b>HOT CHOCOLATE</b>	£2.90

## LIQUEUR COFFES

<b>IRISH COFFEE</b> (Jameson)	£4.95
<b>FRENCH COFFEE</b> (Courvoisier)	£4.95
<b>ITALIAN COFFEE</b> (Amaretto)	£4.95
<b>CALYPSO COFFEE</b> (Tia Maria and Rum)	£5.95
<b>BAILEY'S COFFEE</b>	£4.95
<b>TIA MARIA COFFEE</b>	£4.95
<b>RUMBA COFFEE</b> (Lambs Rum)	£4.95

**DRAMBUIE COFFEE**

£4.95

**SEVILLE COFFEE**

£4.95

(Cointreau)