



DESSERT MENU

MALVINA BAKED ALASKA 7.25

With Toffee Sauce

CHOCOLATE GANACHE TART 7.25

With Salted Caramel Ice Cream

CHOCOLATE WARM BROWNIE 6.95

Vanilla Ice Cream, Chantilly Cream, Mix Berries & Caramel Sauce

CLASSIC ETON MESS 7.25

Crushed Meringue, Summer Fruits, Cream & Vanilla Ice Cream

HOMEMADE CLASSIC CANOLI 7.25

Crunchy Fried Cylinders filled with Nutella Chocolate Cream & Baileys Sauce

RASPBERRY & WHITE CHOCOLATE PANNACOTTA 6.95

Summer Fruit Coulis

CHEF'S MOCHA TIRAMISSU 6.95

Traditional Italian Layered Cake

CHEESEBOARD 7.95

Assorted Selection of Cheese, Biscuits & Chutney

Luxury Ice Cream Selection

Vanilla, Chocolate, Mint Chocolate Chip, Strawberry, Rum & Raisin, Banana & Butterscotch, Dairy Mince Pie & Sticky Toffee Fudge

1 Scoop 2.25

2 Scoops 4.25

3 Scoops 5.95

Luxury Sorbet Selection

Mediterranean Lemon, Orange, Mango, Blackcurrant & Raspberry

1 Scoop 2.95

2 Scoops 5.25

HOT BEVERAGES

Tea / Herbal Tea / Flavoured *Ask Your Server for Today's Selection* 1.70

Filter Coffee / Decaffeinated 1.80

Single Espresso / Ristretto 1.95

Double Espresso 2.95

Espresso Macchiato *Single Shot of Espresso Stained with Milk Foam* 2.25

Double Macchiato *Double Shot of Espresso Stained with Milk Foam* 3.75

Cappuccino 3.25

Latte 3.25

Americano 2.70

Mocha 3.25

Virgin Affogato *Double Espresso & Vanilla Ice Cream* 4.25

Affogato Amaretto Liqueur, *Double Espresso & Vanilla Ice Cream* 5.95

Liqueur Coffee - *Baileys, Amaretto, Tia Maria, Kahlua, Famous Grouse, Bushmills, Drambuie* 5.75

DIGESTIVE DRINKS

Grasshopper - *White Rum, Creme de Menthe & Milk* 4.25

Times Two - *Baileys & Amaretto on Ice* 4.65

Head Chef - Joel Miranda

Please consult your server about any allergies or dietary requirements.

All Menu Items are Subject to Availability