



£4.00 Home-made Tiramisu

Two layers of coffee liqueur soaked savoiardi sponge fingers, filled and topped with

mascarpone cream and dusted with cocoa powder.



£4.00 Profiteroles

Choux pastry filled with light cream, covered in a soft, dark chocolate sauce.

£5.00 Banoffee Cake

A layer of thick toffee on a biscuits base with fresh sliced banana topped with banana mouse and whipped banana cream.



£5.00 Heaven in a Jar
Just indulge.



£4.25 Lemon /Orange Delight

A whole natural lemon/orange skin, filled with lemon/orange sorbet.

£4.50 Apple Pie

A butter pastry deep dish pie filled with apples and sultanas, finished with a butter pastry lattice lid and apricot glaze.



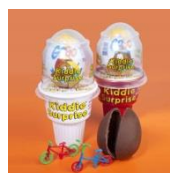
£5.50 Chocolate Soufflé

This chocolate soufflé has a delicious molten centre and a light, springy exterior—pure chocolaty decadence from the inside out.



£4.25 Kiddie Surprise

Vanilla ice cream combined with caramel along with a delicious milk chocolate egg and a collectable toy inside.



£3.95 Home-made bread and butter pudding

Fresh bread cooked in a traditional egg custard with sultanas.



£3.75 Mix Italian Gelato

Ask to find out our gelato flavours and choose a mixture of three various flavours.



£4.75 Coppa Mascarpone e Amaretto

A chocolate ice cream followed by a smooth mascarpone ice cream, topped with Amaretto cookie crumbs and chocolate.



£4.50 Chocolate Fudge Cake

Rich moist chocolate sponge coated and filled with chocolate fudge.



£4.75 Cassatta al Cioccolato

Traditional wedge shaped slice of vanilla and chocolate ice cream with cream and candied fruit.



£4.50 Tartufo Bianco

A heart of coffee ice cream is surrounded with a cream then coated with meringue pieces.



£4.50 Passion Pot

Luxurious mango flavoured ice cream, rippled with passion fruit sauce and topped with papaya pieces.



£3.95 Home-made crème caramel

Rich egg custard baked onto a sauce of caramelised sugar.

If you have any allergies please inform your waitress when ordering.

Enjoy!